



Sweet Potato Casserole with Pecans and Marshmallows

The First Bite That Stole My Heart

The smell of cinnamon and toasted marshmallows hit me first. My grandma pulled the casserole from the oven, its top golden and bubbling. One bite—creamy sweet potatoes, crunchy pecans, sticky-sweet fluff—and I was hooked. **Ever wondered how you could turn this humble dish into something unforgettable?** It's all about balance. Too much sugar drowns the earthy sweetness of the potatoes. Too few pecans leaves the texture flat. Get it right, and it's magic.

My Messy First Try

I burned the marshmallows. Badly. My first attempt looked more like

charcoal briquettes than dessert. But under that blackened layer? Pure comfort. **Home cooking isn't about perfection—it's about showing up.** A lopsided casserole still feeds the soul. Now I set timers religiously. Share your kitchen fails below—did your first try flop too?

Why This Dish Works

– The sweet potatoes' creaminess contrasts with the pecans' crunch. – Brown sugar caramelizes, deepening the flavor while marshmallows lighten it. **Which flavor combo surprises you most?** Is it the salty-sweet topping or the vanilla's warmth? Vote in the comments!

A Dish With Roots

This casserole traces back to early 1900s America. Marshmallows were a luxury then, saved for special occasions. *Did you know pecans are native to the southern U.S.?* They add local flair. Today, it's a holiday staple. What's your family's twist on this classic? Share below!



Sweet Potato Casserole with Pecans and Marshmallows

Ingredients:

Ingredient	Amount	Notes
Medium sweet potatoes	3 pounds	
Granulated sugar	1 cup	
Vanilla extract or flavoring	1 teaspoon	
Large eggs	2	
Evaporated milk	1/2 cup	
Unsalted butter, melted	1/4 cup	
Light brown sugar	1 cup	Firmly packed
All-purpose flour	1/2 cup	
Unsalted butter, softened	1/4 cup	
Salt	1/4 teaspoon	
Chopped pecans	3/4 cup	
Miniature marshmallows	2 cups	

How to Make Sweet Potato Casserole with Pecans and Marshmallows

Step 1 Preheat your oven to 350°F. Line a baking sheet with foil. Wash and prick the sweet potatoes. Bake for an hour until soft. Let them cool before peeling. (Hard-learned tip: Prick deeply to avoid bursting.)

See also Easy Lemon Pound Cake Recipe for Any Occasion

Step 2 Spray a casserole dish with nonstick spray. Mash the peeled potatoes in a bowl. Mix in sugar, vanilla, eggs, milk, and melted butter. Pour into the dish. **What's your go-to tool for mashing potatoes?**

Share below!

Step 3 Make the topping by mixing brown sugar, flour, and butter. Stir in pecans. Sprinkle half the marshmallows over the potatoes. Add the topping. Bake 30 minutes.

Step 4 Add the rest of the marshmallows. Bake 10 more minutes until golden. Let it sit 10 minutes before serving. *Fun fact: Marshmallows were once made from marshmallow plants!*

Cook Time: 40 minutes **Total Time:** 2 hours **Yield:** 12 servings
Category: Side Dish, Holiday

Creative Twists on Classic Sweet Potato Casserole

Spicy Kick Add a pinch of cayenne to the sweet potato mix. Top with candied jalapeños instead of marshmallows.

Nut-Free Crunch Swap pecans for toasted oats or sunflower seeds. Keeps the texture without the nuts.

Maple Bliss Replace brown sugar with maple syrup. Drizzle extra on top before serving. **Which twist would you try first? Vote in the comments!**

Serving Ideas for Your Sweet Potato Masterpiece

Pair with roasted turkey or glazed ham. Add a crisp green salad for balance. Garnish with fresh thyme for a pop of color.



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Drink pairings: Try apple cider (non-alcoholic) or a smooth bourbon (adults only). Both complement the sweetness perfectly. **Which would you choose tonight?**



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Storing and Reheating Tips

Let's keep your casserole tasting fresh. Store leftovers in the fridge for up to 4 days. Cover tightly with foil or plastic. Reheat slices in the microwave for 1-2 minutes until warm. For a crispier topping, use the oven at 350°F for 10 minutes.

Freeze extras for busy days. Cool the dish completely, then wrap it in foil and plastic. It'll keep for 2 months. Thaw overnight in the fridge before reheating. *Fun fact: Sweet potatoes pack more vitamin A than regular potatoes.*

See also [Easy Bakery-Style Blueberry Muffins Recipe](#)

Batch-cooking? Double the recipe and freeze half. Use two dishes or bake one batch first. Why this matters: Meal prep saves time and stress. Ever tried freezing marshmallow-topped dishes? Share your tricks below!

Common Issues and Fixes

Marshmallows browning too fast? Cover the dish with foil for the first 20 minutes. Remove it for the last 10 to let them toast. This prevents burning while keeping that golden look.

Topping too dry? Add a tablespoon of melted butter to the crumb mix. Stir well until it clumps easily. Why this matters: A moist topping sticks better and tastes richer.

Sweet potatoes too lumpy? Use a hand mixer instead of mashing by hand. Blend until smooth before adding other ingredients. Got a favorite

kitchen tool for this? Tell us in the comments!

Your Questions Answered

Q: Can I make this gluten-free? A: Yes! Swap the flour for a gluten-free blend. Almond flour works too but adds nuttiness.

Q: How far ahead can I prep this? A: Assemble it 1 day early. Keep it covered in the fridge. Add marshmallows just before baking.

Q: What can I use instead of pecans? A: Try walnuts or omit nuts. For crunch, use granola or crushed crackers.

Q: Can I halve the recipe? A: Absolutely. Use an 8x8 dish and bake for 25 minutes. Check doneness with a knife.

Q: Is evaporated milk necessary? A: Not really. Whole milk or half-and-half works. The dish just gets slightly less creamy.

Final Thoughts

This casserole is a crowd-pleaser, perfect for holidays or cozy nights. I love how the marshmallows puff into golden clouds. *Fun fact: My grandkids call it “dessert for dinner.”*

Tag Savory Discovery on Pinterest with your photos! Did you try a twist on the recipe? Happy cooking! —Elowen Thorn.

See also Berry Rosé Sangria for Summer Gatherings

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Sweet Potato Casserole with Pecans and Marshmallows

Author: Elowen Thorn



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Cooking Method:[Baking](#)



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Cuisine:[American](#)



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Difficulty: **Beginner**



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Prep time: **1 hour 20 minutes**



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Cook time: **40 minutes**



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Rest time: **10 minutes**

Total time: **2 hours**



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Servings: **12 servings**



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Calories: **350 kcal**

Best Season: **Summer**

Description

Experience the delightful contrast of textures and flavors with this

Sweet Potato Casserole, featuring creamy sweet potatoes, crunchy pecans, and gooey marshmallows.

Ingredients

- 3 pounds medium sweet potatoes
- 1 cup granulated sugar
- 1 teaspoon vanilla extract or flavoring
- 2 large eggs
- 1/2 cup evaporated milk
- 1/4 cup unsalted butter, melted
- 1 cup firmly packed light brown sugar
- 1/2 cup all-purpose flour
- 1/4 cup unsalted butter, softened
- 1/4 teaspoon salt
- 3/4 cup chopped pecans
- 2 cups miniature marshmallows

Instructions

1. Preheat the oven to 350°F and line a baking sheet with aluminum foil. Wash the potatoes. Place them on the baking sheet and prick each potato several times with a fork. Bake for about an hour or until they are soft and a knife easily slides through the middle of each potato. Allow to cool enough to handle, then peel.
2. Spray a 2-quart casserole dish with nonstick cooking spray. Set aside.
3. Add the peeled potatoes to a large bowl. Mash them well with a potato masher or a hand mixer. Add the sugar, vanilla, eggs, evaporated milk, and butter and mix very well. Pour the mixture into the baking dish.

4. To make the topping, use a fork to combine the brown sugar, flour, and softened butter in a medium bowl until crumbs form. Add the pecans and stir to combine.
5. Sprinkle about half of the mini marshmallows over the sweet potato mixture, then sprinkle the topping on top. Bake for 30 minutes. Remove from the oven, add the remaining marshmallows over the top, and return to the oven for about 10 minutes or until the marshmallows are golden brown. Allow to rest for about 10 minutes before serving.

Notes

For added crunch, toast the pecans before adding them to the topping. Alternatively, substitute walnuts for a different nutty flavor.

Keywords:Sweet Potato, Pecans, Marshmallows, Casserole, Dessert