



## **Sweet Potato Pie with Marshmallows**



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## Introduction

Sweet potato pie with marshmallows is a delightful twist on the classic dessert that many enjoy during the holidays and special occasions. This creamy pie combines the earthy sweetness of sweet potatoes with the light, fluffy texture of marshmallows, creating a mouthwatering experience for the taste buds. Whether served as a comforting dessert for Thanksgiving or an indulgent treat for any gathering, this recipe is sure to please both family and friends.

## Detailed Ingredients with measures

- Sweet Potatoes (about 2 large, peeled and cubed)
- Sugar (3/4 cup)
- Ground Cinnamon (1 teaspoon)
- Ground Nutmeg (1/2 teaspoon)
- Salt (1/4 teaspoon)
- Eggs (2, beaten)
- Evaporated Milk (1 cup)
- Vanilla Extract (1 teaspoon)
- Pie Crust (1, prepared or store-bought)
- Mini Marshmallows (2 cups)

## Prep Time

30 minutes

## **Cook Time, Total Time, Yield**

Cook Time: 1 hour

Total Time: 1 hour 30 minutes

Yield: 8 servings





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## Detailed Directions and Instructions

### **Preheat the Oven**

Preheat your oven to 350°F (175°C).

### **Prepare the Sweet Potatoes**

Wash and peel the sweet potatoes. Cut them into chunks and place them in a large pot of boiling water. Cook until tender, which should take about 15-20 minutes.

### **Make the Sweet Potato Filling**

Once the sweet potatoes are cooked, drain them and return them to the pot. Mash the sweet potatoes until smooth. Stir in brown sugar, cinnamon, nutmeg, vanilla extract, and milk until well combined.

### **Prepare the Pie Crust**

Use a store-bought pie crust or make your own. If using a store-bought crust, follow the instructions on the package for baking.

See also [Butter Tart Squares Recipe](#)

### **Assemble the Pie**

Pour the sweet potato mixture into the prepared pie crust, smoothing the top with a spatula.

### **Bake the Pie**

Place the pie in the preheated oven and bake for 30-35 minutes until the filling is set and slightly puffed.

**Add Marshmallows**

Remove the pie from the oven and add a layer of mini marshmallows on top. Return the pie to the oven and bake for an additional 5-10 minutes, or until the marshmallows are golden brown.

**Cool the Pie**

After baking, remove the pie from the oven and let it cool at room temperature for at least 30 minutes before slicing and serving.

**Notes****Sweet Potato Variation**

You can use canned sweet potatoes if you prefer, but make sure to drain them well before mashing.

**Adjustment of Sweetness**

Taste the filling before baking and adjust the sweetness to your liking by adding more brown sugar if needed.

**Storage Tips**

Store leftovers in an airtight container in the refrigerator for up to 3 days. Reheat slices in the microwave before serving.

**Serving Suggestions**

Serve the pie warm, optionally with whipped cream for added flavor.





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## Cook techniques

### Preparing Sweet Potatoes

Peel and chop the sweet potatoes into evenly sized pieces to ensure they cook uniformly. Boil or bake them until tender before mashing.

### Mashing Sweet Potatoes

Use a potato masher or a fork to mash the cooked sweet potatoes until smooth. Add in butter and seasonings for flavor during mashing.

### Combining Ingredients

In a mixing bowl, combine the mashed sweet potatoes with sugar, milk, eggs, vanilla extract, and spices. Mix until well blended and smooth.

See also [Korean Steamed Buns](#)

### Baking the Pie

Pour the sweet potato mixture into a pre-prepared pie crust. Bake in the oven according to recipe guidelines until the filling is set and slightly puffed.

### Add Marshmallows

During the last few minutes of baking, top the pie with mini marshmallows. Broil briefly to toast the marshmallows, watching carefully to avoid burning.

## FAQ

### **Can I use canned sweet potatoes instead of fresh?**

Yes, you can use canned sweet potatoes; just make sure to drain them well and mash before using.

### **How do I store leftover sweet potato pie?**

Cool the pie completely and store it in an airtight container in the refrigerator for up to 3 days.

### **Can I freeze sweet potato pie?**

Yes, sweet potato pie can be frozen. Wrap it tightly in plastic wrap and store it in a freezer-safe container for up to 2 months.

### **What can I use to replace dairy in this recipe?**

You can use non-dairy milk alternatives like almond milk or coconut milk in place of regular milk.

### **How do I know when the pie is done baking?**

The pie is done when the filling is set; a toothpick inserted into the center should come out clean. The edges may also look slightly puffed.



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## Conclusion

Sweet potato pie with marshmallows is a delightful twist on a classic dessert that combines the earthy sweetness of sweet potatoes with the fluffy texture of marshmallows. This comforting pie is perfect for gatherings, holidays, or simply indulging in a sweet treat. Its unique flavor profile makes it a crowd-pleaser, ensuring that every slice brings joy to those who enjoy it.

See also Avgolemono Chicken Soup with Rice

## More recipes suggestions and combination

### **Sweet Potato Pie with Pecan Topping**

Consider adding a crunchy pecan topping for an extra layer of texture and flavor that complements the sweetness of the pie.

### **Creamy Sweet Potato Cheesecake**

Transform your sweet potato filling into a creamy cheesecake for a rich and decadent dessert that's perfect for special occasions.

### **Sweet Potato Coconut Pie**

Incorporate coconut milk into your sweet potato filling for a tropical twist that adds a creamy and nutty flavor to the pie.

### **Maple Sweet Potato Tart**

Sweeten your filling with pure maple syrup and serve in a buttery tart crust for a sophisticated dessert that highlights the natural sweetness of sweet potatoes.

**Spiced Sweet Potato Muffins**

Use the sweet potato filling as a base for muffins, adding cinnamon and nutmeg for a delicious fall-inspired breakfast treat.

**Sweet Potato and Marshmallow Parfait**

Layer sweet potato puree and mini marshmallows in a glass with whipped cream for a fun and visually appealing dessert option.



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