



Ultimate Sweet Potato Casserole Recipe

The Heart of the Casserole

This dish is all about the sweet potatoes. You bake them until they are soft. The smell fills your whole kitchen. It feels so cozy.

I love mashing them with the other good things. The eggs and milk make it creamy. The melted butter makes it rich. It all comes together like a big, warm hug.

A Topping with a Crunch

Now for the best part. The topping is sweet and crunchy. You mix brown sugar and flour with butter. It makes little crumbs with your fork.

Then you stir in the pecans. They add a wonderful nutty taste. I always sneak a few pecans to eat. Doesn't that smell amazing when it bakes?

A Little Story for You

My grandson once tried to skip the marshmallows. He thought they were too silly. I told him they were the happy clouds on top.

He finally let me add them. Now he asks for extra. I still laugh at that. The marshmallows make it fun and golden.

Why This Dish Matters

This is more than just food. It is about sharing. Making this for someone shows you care. That is why this matters so much.

It also teaches you to be patient. You have to let the potatoes cool. You have to let the dish rest before serving. Good things take a little time.

A Fun Fact to Share

Fun fact: Sweet potatoes are not the same as yams. They are different root vegetables. Most "yams" in stores are actually sweet potatoes. Isn't that funny?

I learned that many years ago. It surprised me too. Now you know a little secret to tell your family.

Your Turn in the Kitchen

What is your favorite part of this recipe? Is it the creamy filling or the crunchy top? Tell me which one you like best.

Do you have a family recipe that feels like a hug? I would love to hear about it. What is the coziest dish you love to make?

Ingredients:

Ingredient	Amount	Notes
Sweet potatoes	3 pounds (medium)	
Granulated sugar	1 cup	
Vanilla extract or flavoring	1 teaspoon	
Eggs	2 large	
Evaporated milk	1/2 cup	
Unsalted butter, melted	1/4 cup	For the sweet potato mixture
Light brown sugar	1 cup	Firmly packed, for the topping
All-purpose flour	1/2 cup	For the topping
Unsalted butter, softened	1/4 cup	For the topping
Salt	1/4 teaspoon	For the topping
Pecans, chopped	3/4 cup	For the topping
Miniature marshmallows	2 cups	For the topping



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My Cozy Sweet Potato Casserole

This casserole always reminds me of autumn leaves. The smell fills the whole house with warmth. It is my most requested dish for Thanksgiving. Even my picky grandson asks for seconds.

See also [Classic Southern Cornbread Recipe](#)

Making it is like a little kitchen dance. You bake the potatoes first. Their skins get all dark and wrinkly. It makes them so easy to peel later. I still laugh at how I used to burn my fingers. I was always too impatient to let them cool.

- **Step 1:** Heat your oven to 350°F. Poke your sweet potatoes with a fork. This lets the steam out while they bake. Put them on a foil-lined sheet for an hour. They are done when a knife slides in easily.
- **Step 2:** Let the potatoes cool until you can touch them. The skin will just slip right off. Mash them in a big bowl until they are smooth. Now, add the sugar, vanilla, eggs, milk, and melted butter. Mix it all up until it is one happy, orange family.
- **Step 3:** Pour your sweet potato mix into a greased dish. Now for the fun part, the topping! Use a fork to mix brown sugar, flour, and butter. It should look like little crumbs. Then stir in those lovely pecans. (A hard-learned tip: Use softened butter for the topping. It makes perfect crumbs every single time.)
- **Step 4:** Sprinkle half the marshmallows over the potatoes. Then add your crumbly pecan topping. Bake it for 30 minutes. It will smell amazing. Take it out and add the rest of the marshmallows. Pop it back in for 10 minutes until they are toasty and golden.

Let it sit for a few minutes before serving. This keeps it from being too

runny. Do you like your marshmallows lightly golden or deeply toasted? Share below!

Cook Time: 1 hour 40 minutes

Total Time: 2 hours

Yield: 8 servings

Category: Side Dish, Holiday

Three Tasty Twists to Try

This recipe is like a favorite sweater. You can dress it up in different ways. Here are some fun ideas from my kitchen. They are all simple and delicious.

- **Orange Zest Zing:** Add a teaspoon of fresh orange zest to the potato mix. It gives a little sunny sparkle. I think it brightens everything up.
- **Ginger Snap Crunch:** Swap the pecans for crushed ginger snap cookies. The spicy crunch is a wonderful surprise. It tastes like the holidays.
- **Maple Kiss:** Use pure maple syrup instead of white sugar. It adds a deep, cozy flavor. Doesn't that sound lovely for a chilly evening?

See also [Easy Homemade Sweet Potato Rolls Recipe](#)

Which one would you try first? Comment below!

Serving Your Masterpiece

This casserole deserves a beautiful table. I love serving it right in its dish. The toasted marshmallows on top are the star. Let everyone see them before you scoop in.

It pairs perfectly with a simple green salad. The fresh crunch balances the sweet potatoes. Some roasted green beans on the side are also wonderful. They are my go-to sides for a big dinner.

For a drink, a cold glass of apple cider is just right. The tartness cuts through the sweetness. For the grown-ups, a creamy bourbon cocktail is a real treat. It makes the whole meal feel extra special.

Which would you choose tonight?



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Keeping Your Casserole Cozy

Let's talk about keeping this casserole tasting fresh. First, let it cool completely. Then cover it tightly and pop it in the fridge. It will be happy there for up to four days. You can also freeze it for a later treat. Just wrap the whole dish well in foil. It will keep for two months in the freezer.

To reheat, I like to let it thaw in the fridge overnight. Then warm it in a 350°F oven until bubbly. I once reheated it too fast. The topping got too dark. A gentle reheat keeps everything perfect. Batch cooking this dish saves so much time during busy weeks.

This matters because a good meal is a gift to your future self. Having a cozy dish ready makes any day feel special. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Troubles

Sometimes our cooking has little hiccups. Do not worry. I have simple fixes. If your sweet potatoes are too stringy, just whip them with a mixer. This makes them wonderfully smooth. I remember when my first casserole was too watery. The secret is to bake your potatoes, not boil them.

Is your topping browning too fast? Just lay a piece of foil loosely over the top. This stops the nuts from burning. Fixing these small issues builds your cooking confidence. It also makes the final flavor so much better. Every problem has a simple solution in the kitchen.

Fun fact: Sweet potatoes are actually roots, not potatoes! **Which of**

these problems have you run into before?

Your Casserole Questions, Answered

Q: Can I make this gluten-free? A: Yes! Just use your favorite gluten-free flour blend for the topping.

Q: Can I make it ahead? A: Absolutely. Assemble it the day before. Keep it covered in the fridge until baking.

See also Tangy Lemon Rice with Turmeric and Peanuts

Q: What if I do not have pecans? A: Walnuts work great. Or you can leave the nuts out entirely.

Q: Can I make a smaller portion? A: Sure. Just cut all the ingredients in half. Use a smaller baking dish.

Q: Are the marshmallows optional? A: Of course. The pecan topping is delicious all on its own. **Which tip will you try first?**

From My Kitchen to Yours

I hope this recipe brings warmth to your table. It is one of my favorite dishes to share. Food tastes better when we make it with love. I would love to see your beautiful creations.

Please share a photo of your casserole with me. It makes my day to see your kitchen adventures. **Have you tried this recipe? Tag us on Pinterest!**

Happy cooking! —Elowen Thorn.

You need to try !

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[Savorydiscovery.com](https://www.savorydiscovery.com)

Ultimate Sweet Potato Casserole Recipe





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Ultimate Sweet Potato Casserole Recipe

Author: Elowen Thorn



Cooking Method: [Baking](#)



Cuisine: [American](#)



Courses: [Side](#)



Difficulty: **Beginner**



Prep time: **20 minutes**



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Cook time: **1 hour 40 minutes**



Rest time: **10 minutes**



Total time:**2 hours 10 minutes**



Servings: **10 servings**



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Calories:**419 kcal**

Best Season: **Summer**

Description

The ultimate comfort food with a sweet potato base and a crunchy

pecan and marshmallow topping.

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

For the topping:

- ☐ 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 melted 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.
6. 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

Ensure the sweet potatoes are fully soft before peeling and mashing for the smoothest texture.

Keywords: Sweet Potato, Casserole, Thanksgiving, Side Dish