

Sweet Potato Casserole

Yield: 8-10 servings

5 - 6 sweet potatoes, peeled and sliced
1/4 cup butter
1/2 cup packed brown sugar
1/2 teaspoon cinnamon
3 tablespoons orange juice
1 (10.5 oz) package miniature marshmallows

Place sweet potatoes in a large pot of boiling water. Boil until fork tender, about 15 minutes. Meanwhile, preheat oven to 350°F.

Drain the potatoes and return to pot, away from heat. Mash in the butter, brown sugar, cinnamon and orange juice. Spread evenly in a greased 9- x 13- inch pan. Top with marshmallows.

Bake for 25 to 30 minutes, or until marshmallows are golden brown.

Source: [AllRecipes](#)