

## Ingredients

Cooking  
is  
Bliss!



- 4 large, sweet potatoes
- 1 cup brown sugar, packed
- ¼ cup white sugar
- 1 stick butter, softened
- 1 tsp vanilla extract
- 1 tbsp Cinnamon
- ¼ tsp Nutmeg
- ½ tsp allspice
- ½ cup heavy cream
- jumbo marshmallows



1. Preheat oven to 375°F.
2. Drizzle sweet potatoes with olive oil & wrap each one individually in foil. Place on a baking tray & cook for 1 hour or until soft. Reduce oven heat to 325 degrees Fahrenheit.
3. Peel cooked sweet potatoes & add to a large bowl. Mix with a hand mixer.
4. Add sugars, butter, cinnamon, vanilla extract, cinnamon, nutmeg, & allspice. Mix with a hand mixer until well combined.
5. Spread into a dish of your choice & top with marshmallows.
6. Place in oven for approximately 8-10 minutes - checking often as marshmallows burn quickly.



THE PERFECT COMPLEMENT TO YOUR THANKSGIVING MEAL! WHETHER IT'S A SIDE DISH OR DESSERT! IT'S DELICIOUS!

