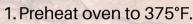
- 4 large, sweet potatoes
- 1 cup brown sugar, packed
- <sup>1</sup>/<sub>4</sub> cup white sugar
- 1 stick butter, softened
- 1 tsp vanilla extract
- 1 tbsp Cinnamon
- ¼ tsp Nutmeg
- ½ tsp allspice
- <sup>1</sup>/<sub>2</sub> cup heavy cream
- jumbo marshmallows



instructions

jooking

- 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 8-1 Ominutes checking often as marshmallows burn quickly.

