

# Sweet Potato Casserole

## Description

Cook's Illustrated

## Summary

**Yield:** 12

**Prep Time:** 1 hour

**Category:** Vegetables

**Cuisine:** American

## Ingredients

- 5 lbs [sweet potatoes](#)
- 6 tbsps heavy cream
- 6 tbsps butter
- 2 tsp sugar
- 1 tsp salt
- 1/2 tsp pepper
- 2 oz cream cheese
- 10 ozs marshmallows - cut in half

## Instructions

1. **COOK POTATOES** Combine potatoes, cream, butter, sugar, salt, and pepper in Dutch oven. Cook covered, stirring occasionally, over medium heat until potatoes begin to break down, 20 to 25 minutes.
2. **SIMMER POTATOES** Reduce heat to medium-low and continue to cook, covered, until liquid has been absorbed and potatoes are completely tender, 15 to 20 minutes. Meanwhile, adjust oven rack to upper-middle position and heat oven to 450 degrees.
3. **MASH POTATOES** Add cream cheese to pot. Using potato masher, mash until cream cheese is fully incorporated and sweet potatoes are smooth or if you prefer silky-smooth potatoes, use a hand

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mixer to beat the potatoes. Continue to cook, stirring constantly, until potatoes are thickened, about 5 minutes.

4. TOAST MARSHMALLOWS Transfer potato mixture to 2-quart baking dish and top with single layer marshmallows. Bake until marshmallows are browned, about 5 minutes. Serve.

MAKE AHEAD: After transferring sweet potato mixture to baking dish, mixture can be refrigerated, covered, up to 2 days. Microwave until warm for 4 to 7 minutes before topping with marshmallows and baking as directed.