

# A Sutherland Belle

## Southern Sweet Potato Casserole with Rum Praline Topping

### INGREDIENTS

#### *For the Potatoes*

- 5 large mashed sweet potatoes (peeled, cooked, and cooled)
- 1 cup sugar
- ¼ teaspoon salt, room temperature
- ½ stick of butter
- 1 heaping teaspoon vanilla
- 2 tablespoons rum (I used pineapple flavor)
- 2 eggs, beaten
- 1 (8 ounce) can crushed pineapple, undrained
- 1 ½ cups miniature marshmallows

#### *For the Topping*

- 1 cup light brown sugar
- 1/3 cup all-purpose flour
- ½ stick butter melted
- 1 1/3 cup chopped pecans

### INSTRUCTIONS

1. Preheat oven to 350F.
2. Boil sweet potatoes until fork tender. Drain and mash in a food processor. Allow to cool slightly.
3. Combine brown sugar, flour, melted butter, and pecans for topping. Set aside.
4. Mix sweet potatoes with sugar, salt, butter, vanilla, rum, eggs, pineapple, and marshmallows. Top with pecan mix.
5. Bake for 35 minutes or until topping is browned. Serves 8.