



**Tastes Better  
From** *Scratch*

EVERYDAY FAVORITES

***Classic Sweet Potato Casserole*** from: *Cooking Light*

- 2 1/2 pounds peeled sweet potatoes, cooked (steamed, baked or roasted)
- 1/2 cup packed brown sugar
- 1/4 cup butter softened
- 1 1/2 tsp salt
- 1/2 tsp vanilla extract
- 1/2 cup chopped pecans (divided)

**5 oz bag or our handcrafted marshmallows cut into pieces,\*try, ginger snap, creme brulee, orange or cinnamon for variation.**

place first 5 ingredients in bowl and mash with potato masher. Fold in 1/4 cup chopped pecans. Pour mixture into 11x7 baking dish that is coated with non stick spray. Sprinkle remaining 1/4 cup pecans on top. Bake 375 for 25 minutes. Remove from oven, top with marshmallows, return to oven and bake or broil till browned.

# Marshmallow Factory LLC

All natural cane sugar syrup, gluten free, corn syrup free, nut free

*... Simple ingredients - Amazing flavors ...*

Brewed Coffee - Chocolate Chip - Chocolate Milkshake

Cinnamon - Creme Brulee - Dulce de Leche -

Espresso Triple Chocolate - Ginger Snap - Key Lime Pie

Fresh Lemonade - Mocha Madness - Orange Tangerine Dream

Raspberry Chocolate Chip - Salted Caramel

Tiramisu - Toasted Coconut - Turtle - Vanilla

*Perfect for ambrosia, crispie rice treats, fudge,  
brownies, fondu, hot cocoa, coffee, tea, steamed milk,  
baked apples, S'mores or just plain eat them!*

Michelle Fabricant - Maker of unique handcrafted Marshmallows

1274 Main Street, Dunedin, Florida 34698

smoremarshmallows@yahoo.com

contact us for special events, party favors & seasonal favorites