

Yams with little Marshmallows

Bake Yams 350° until done.

(I usually do about 6)

Let cool. Take the skins off. Put in a bowl and using a mix master beat the yams until smooth. (Sometimes I add a little cream and melted butter, salt and a little brown sugar.)

In a casserole dish put a layer of yams sprinkle with brown sugar (Nuts if you like), and few little pats of butter. Then add a layer of marshmallows. Repeat the layers ending with the top layer of marshmallows*.

I make it the day before.

Heat at 350°.

I sometimes turn to convection near the end to brown the marshmallows (but not melt).



*The top layer of marshmallows I arrange in circles one by one!