

Slow Cooker Sweet Potato Casserole

Saleha · 05/11/2021



Prep Time

4 hours 25 minutes

Difficulty

Easy

Servings

8

Description

Crockpot Sweet Potato Casserole is a creamy and delicious side dish and is perfect for Thanksgiving. It can be all prepared using a slow cooker. It is flavored with traditional autumn spices, and lots of marshmallows in miniature sizes, you could be unable to decide whether to make it one of the sides or desserts. The toasted pecans give a little crunch to each bite. It is very easy to make this dish, whether to be served for dinner tonight or as for a holiday meal. To find the exact measurements and instructions for this crock-pot recipe do scroll down

Ingredients

- Cooking spray
- 4 lb. sweet potatoes, peeled and finely diced
- 4 tbsp. melted butter
- 2 c. packed brown sugar
- 1/4 c. water
- 1 tsp. ground cinnamon
- 1/2 tsp. pure vanilla extract
- 1/4 tsp. ground nutmeg (optional)
- Pinch kosher salt
- 1 1/2 c. mini marshmallows
- 1/2 c. whole pecans

Instructions

1. Grease slow cooker bowl with cooking spray and add sweet potatoes.
2. In a medium bowl, combine butter, sugar, water, cinnamon, vanilla, nutmeg if using, and a pinch of salt. Whisk to combine. Pour over sweet potatoes and toss until they are fully coated. Cook on high for 4 hours, stirring every hour.
3. Remove lid and top with marshmallows and pecans. Cover and cook on high about 10 minutes more or until marshmallows are melted.