

Slow Cooker Sweet Potato Casserole with Toasted Pecan Topping



This slow cooker version of sweet potato casserole is easy to prepare and frees up your oven for other holiday dishes. The spiced sweet potatoes and crunchy pecan topping make it a crowd-pleaser!

Your Key Ingredient:

[NESCO Slow Cooker](#)

Ingredients:

- 4 lbs. sweet potatoes, peeled and cut into 1-inch cubes
- $\frac{1}{2}$ cup dark brown sugar
- $\frac{1}{4}$ cup unsalted butter, melted
- 1 tbs. vanilla extract

- 1 tbs. water
- 1 tsp. ground cinnamon
- 1 tsp. pumpkin pie spice
- Salt, to taste
- Marshmallows
- Pecans

Instructions:

1. Place the cubed sweet potatoes into the slow cooker. Add brown sugar, melted butter, vanilla extract, water, cinnamon, pumpkin pie spice, and a pinch of salt. Stir to combine.
2. Cover and cook on **high** for 3-4 hours or on **low** for 6-7 hours, until the sweet potatoes are tender.
3. Once tender, use a potato masher or fork to mash the sweet potatoes directly in the slow cooker until smooth. Adjust seasoning with additional salt or spices if needed.
4. In a small bowl, mix together the brown sugar, melted butter, and toasted pecans. Spread the topping evenly over the mashed sweet potatoes.
5. Add a thin layer of marshmallows.
6. Cover and cook on high for an additional 10 minutes, or until the topping is warmed through and slightly caramelized.
7. Turn off the slow cooker and let the casserole cool slightly before serving. Serve directly from the slow cooker to keep it warm.