



## SWEET POTATO BAKE

PREP: 15 MINS | PREHEAT: 15 MINS | COOKTIME: 40 MINS

### INGREDIENTS

1.4kg sweet potatoes  
½ cup brown sugar  
⅓ cup butter, softened  
½ tsp vanilla extract  
¾ cup pecans, chopped  
¼ tsp cinnamon, or to taste  
Salt & pepper, to taste  
2 cups miniature marshmallows

### DIRECTIONS

1. Wash and dry the sweet potatoes.
2. Preheat BBQ to 260°C and place the sweet potatoes on the grill. Grill for 30 minutes.
3. After grilling, remove the skin from the sweet potatoes and mash them in a bowl.
4. Combine the mashed sweet potatoes and all the ingredients with half of the chopped pecans in a mixing bowl. Transfer this mixture to a baking pan.
5. Sprinkle the top of the mixture with marshmallows and the remaining pecans.
6. Bake for approximately 10 minutes or until the marshmallows turn golden brown, and the sweet potatoes are thoroughly heated.