

Our State eats

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Baked Sweet Potato Cups

Yield: 6 servings.

- 4 cups sweet potatoes, peeled and cubed**
- 6 large oranges**
- ½ cup dark brown sugar**
- 2 eggs, beaten**
- ½ teaspoon salt**
- 4 tablespoons salted butter, softened**
- ½ cup whole milk**
- ½ teaspoon vanilla extract**
- 2 cups mini marshmallows**

Preheat oven to 325°. In a medium saucepan, add sweet potatoes and enough water to cover potatoes. Cook over medium-high heat until tender; drain and mash.

Cut ⅓ off the top of each orange and scoop out fruit with a spoon. Place orange cups in a 9 x 13-inch baking dish.

In a large bowl, mix together the sweet potatoes, brown sugar, eggs, salt, butter, milk, and vanilla. Mix until smooth. Fill each orange cup with sweet potato mixture and top with marshmallows.

Bake 30 minutes, or until the topping is lightly browned.



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