



Yams Marshmallow Crunch

Level: Easy

Serves: About 8

Prep Time: 10 minutes

Cooking Time: 40 minutes

$\frac{1}{2}$ cup all-purpose flour

$\frac{1}{2}$ cup dark brown sugar, packed

$\frac{1}{2}$ cup quick oats, uncooked

1 tsp. ground cinnamon

$\frac{1}{3}$ cup unsalted butter; cut into cubes and chilled

2 (29 oz.) cans cut orange yams (or sweet potatoes) in light syrup; liquid drained

1 (10 oz.) bag miniature marshmallows



Preheat oven to 350°.

In a medium bowl, combine the flour, sugar, oats, and cinnamon. Add the chilled butter cubes and cut into the flour mixture with a pastry blender until it resembles coarse crumbs. Set aside.

Place the drained yams in a large bowl. Add $1\frac{1}{2}$ cups of the cinnamon crumb mixture and gently mix until combined. Place the yam mixture in a large, shallow, heatproof dish. With clean hands, evenly sprinkle the remaining cinnamon crumb mixture on top. Bake for 35 minutes. Remove from oven and sprinkle miniature marshmallows on top (I use about $\frac{3}{4}$ of the bag). Broil for a few minutes until marshmallows are toasted and lightly browned. Keep an eye on it while broiling, you don't want the marshmallows to burn. Serve immediately.