

Sweet Potato Casserole with Cinnamon Roll Granola Crumble

INGREDIENTS

- 5-6 medium sweet potatoes
- 1/2C cream (or coconut cream)
- 1/2tsp vanilla
- 3TBS butter, softened
- 1TBS maple syrup
- Cinnamon Roll Granola

1. Preheat oven to 325°F.
2. Fill a large pot with water and add potatoes then boil until soft, about 15-20 minutes.
3. Drain pot of water and allow potatoes to cool slightly then remove the peels.
4. Add potatoes to a large mixing bowl and add cream, vanilla, butter, and maple syrup.
5. Begin to mash potatoes with other ingredients or use an immersion blender until potatoes become smooth.
6. Coat the bottom of a 9x13-inch baking pan with a little oil to prevent potatoes from burning.
7. Evenly spread potatoes over baking sheet then evenly top with Cinnamon Roll Granola mixture.
8. Option to add a few marshmallows.
9. Place in oven for about 25-30 minutes until granola becomes golden brown and lightly toasted.
10. Remove from oven and serve!