

## MARSHMALLOW SWEET POTATOES

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
172 cal	36 g	2 g	3 g	5 mg	229 mg	35 mg

**Ingredient**

MILK,NONFAT,DRY  
 WATER,WARM  
 SWEET POTATOES,CANNED,W/SYRUP  
 SALT  
 BUTTER,MELTED  
 SUGAR,GRANULATED  
 COOKING SPRAY,NONSTICK  
 MARSHMALLOWS,MINIATURE

**Weight**

3-5/8 oz  
 4-1/2 lbs  
 31-1/8 lbs  
 1-1/4 oz  
 8 oz  
 7 oz  
 2 oz  
 1 lbs

**Measure**

1-1/2 cup  
 2 qts 1/2 cup  
 3 gal 3-1/2 qts  
 2 tbsp  
 1 cup  
 1 cup  
 1/4 cup 1/3 tbsp  
 2 qts 1 cup

**Issue****Method**

- 1 Reconstitute milk in mixer bowl.
- 2 Add sweet potatoes; beat at low speed 2 minutes or until smooth.
- 3 Add salt, melted butter or margarine and sugar; blend at medium speed.
- 4 Scrape bowl down; beat at medium speed 2 minutes.
- 5 Lightly spray each pan with non-stick cooking spray. Place 7-1/2 quarts potatoes in each sprayed pan; cover.
- 6 Using a convection oven, bake at 400 F. 10 minutes on high fan, closed vent or until heated thoroughly. After potatoes are heated through, sprinkle marshmallows over potatoes. Bake until marshmallows are lightly browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.