

Mashed Kahlua Yams

Ingredients

7 Yams (big chunks)
4 T Unsalted Butter
1/2 c Milk
1 Egg
2 t Ground Cinnamon
1/2 t Ground Ginger
1 t Ground Nutmeg
1 t Salt
1/2 c Kahlua
1/2 c Brown Sugar
2 c Marshmallows (mini)

Instructions

1. Peel and cut yams into big chunks. Boil yams until tender. Mash yams with butter, egg, and milk.
2. Add cinnamon, nutmeg, ginger, Kahlua, salt, and brown sugar. Put in casserole dish and sprinkle the top with marshmallows.
3. Bake at 350 degrees for 30 minutes.