VANILLA BEAN WHIPPED SWEET POTATOES WITH CANDIED PECAN TOPPING

INGREDIENTS :

4 lbs medium sweet potatoes
1 cup heavy cream
4 tbsp unsalted butter
1/2 vanilla bean, slit lengthwise, seeds scraped
kosher salt and freshly ground pepper

topping:
½ cup brown sugar
1/3 cup flour
1/2 cup melted butter
1 cup chopped pecans
3-4 cups mini marshmallows

DIRECTIONS:

1. Preheat the oven to 400°. Poke the sweet potatoes several times with a fork and bake for about 35 minutes, or until tender. Let cool slightly, then peel and transfer them to a food processor. Puree until fairly smooth.
2. In a small saucepan, combine the cream with the butter and the vanilla bean and seeds. Bring to a simmer. Remove the vanilla bean. With the processor on, carefully pour the vanilla cream into the sweet potatoes and process until smooth. Season the sweet potato puree with salt and pepper and transfer to a casserole dish.
3. In a bowl combine brown sugar, flour, melted butter, and pecans and mix well (with a spoon, not a mixer). Sprinkle mixture over potatoes. Bake uncovered for 15-20 minutes until pecans are caramelized.
4. Spread marshmallows evenly over pecan mixture. Return to oven for another 5 minutes or until marshmallows are puffy and lightly browned.