



Marshmallow Sweet Potato Rounds

Makes 2 dozen

Ingredients:

3 to 4 medium sweet potatoes, peeled and sliced into ¼-inch-thick rounds
2 Tbsp butter, melted
½ tsp nutmeg
½ tsp vanilla
½ cup packed brown sugar
1 Tbsp kosher salt
10 oz package marshmallows
1 cup Kirkland Signature™ Pecans

Instructions:

Preheat oven to 400 F. Lay sweet potato rounds on a foil-lined cookie sheet. In a large bowl, whisk together butter, nutmeg, and vanilla. Pour melted butter mixture over sweet potatoes. Sprinkle with brown sugar. Season with salt.

Bake sweet potatoes for about 20 minutes, flipping halfway through, until tender. Remove from oven and switch oven to broil.

Top each sweet potato round with a marshmallow and broil until puffed and golden. Immediately top each marshmallow with a pecan and serve.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**





Sweet Potato Bites

Makes 2 dozen

Ingredients:

Cooking spray
3 medium sweet potatoes
¼ cup packed brown sugar
2 Tbsp heavy cream
1 Tbsp lemon juice
½ tsp ground cinnamon
½ tsp nutmeg
½ tsp vanilla extract
½ tsp kosher salt
2 Tbsp flour
8 oz package crescent rolls
¾ cup mini marshmallows
24 Kirkland Signature™ Pecans

Instructions:

Preheat oven to 375 F. Grease a mini muffin pan with cooking spray.

Pierce sweet potatoes three to four times and microwave for 15 minutes until fork tender and cool to touch. Cut potatoes in half and scoop out sweet potato, discarding the skins.

In a large bowl, mash potatoes with a fork or potato masher until smooth. Add brown sugar, cream, lemon juice, cinnamon, nutmeg, vanilla, and salt to mashed sweet potatoes. Stir to combine.

On a lightly floured surface, roll out crescent dough, pinching seams together. Cut into 24 squares and place in muffin pan. Spoon a heaping tablespoon of sweet potato mixture onto each square. Top with marshmallows.

Bake 15 minutes, or until crescent is golden. Add a pecan to the center of each bite and bake an additional five minutes. Serve warm.

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