

Yam Candy

Servings: 24

2 cups sugar
½ cup evaporated milk
1 cup chopped pecans
½ cup canned sweet potatoes or yams, mashed
½ teaspoon vanilla
3 tablespoons marshmallow cream

Bring sugar, milk and margarine to a boil for 2 to 3 minutes; add pecans and yams. Cook until it starts to sugar. Remove from fire; add vanilla and marshmallow cream. Beat until candy loses gloss. Pour into buttered dish. Cut into squares. Makes approximately 42 small pieces.

Recipe By: Adapted from [The Perfect Potato](#), by Diane Simone Vezza, Running Heads, Inc., New York, 1993. p.140.