

School of Cooking

Martin's

Sweet Potato Soufflé

Chef Scott Rossen

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**Martin's Super Markets at Heritage Square
Mishawaka, Indiana**

Ingredients

- 1 40 ounce can of canned yams
- 2 ounces of whipped cream cheese
- 1 ounce softened butter
- 1 large egg
- 2 tablespoons brown sugar
- 2 tablespoons chopped pecans

Instructions

Drain and whip yams in mixer and add egg, cream cheese, and butter. Place in baking pan sprayed with pan spray. Then top with pecans and brown sugar. Cover and place in preheated oven at 350 degrees for about 30-40 minutes. Uncover and continue in oven for an additional 10-15 minutes. Let set for 10-15 minute then serve.

Serves 4-8 pp