



Air Fryer Sweet Potato Casserole takes the traditional casserole and adapts it for the speed and efficiency of an air fryer. Just like the classic version, it features [creamy mashed](#) sweet potatoes topped with a sweet, crunchy layer of pecans, brown sugar, or even marshmallows. The big difference? The air fryer creates a perfectly caramelized topping without needing a traditional oven.

Imagine the perfect sweet potato casserole in half the time—it's possible, thanks to your air fryer.

## Benefits of Making Sweet Potato Casserole in an Air Fryer

Why switch from the oven to the air fryer? Here are a few good reasons to give it a try:

- **Faster Cooking Time:** Air fryers cook food quickly, cutting down on prep time.
- **Consistent Results:** The circulating heat ensures even cooking and a perfectly caramelized surface.
- **Energy Efficient:** You'll use less energy compared to preheating and running a full-sized oven.
- **Crispier Toppings:** The air fryer excels at achieving that perfect, golden crunch.

## Essential Ingredients for Air Fryer Sweet Potato Casserole

To make a classic air fryer sweet potato casserole, you'll need these key ingredients:

### Filling:

- Sweet potatoes (about 3-4 medium-sized)
- Brown sugar
- Butter (or a dairy-free alternative)
- Milk or cream (or a plant-based substitute)
- Vanilla extract
- Ground cinnamon and nutmeg (optional)

### Topping:

- Chopped pecans



- Brown sugar
- All-purpose flour
- Butter (or a vegan substitute)

Optional toppings include mini marshmallows for added sweetness or oats for extra crunch.

## **Step-by-Step Recipe for Air Fryer Sweet Potato Casserole**

### **Step 1: Prepare the Sweet Potatoes**

- Wash, peel, and chop the sweet potatoes into small chunks.
- Boil, steam, or microwave the sweet potato chunks until they are soft and tender.
- Mash the sweet potatoes in a large bowl until smooth.

### **Step 2: Make the Filling**

- Add brown sugar, butter, milk or cream, vanilla extract, and spices (if using) to the mashed sweet potatoes.
- Mix everything thoroughly until the filling is creamy and well-blended. Adjust sweetness to your preference.

### **Step 3: Prepare the Topping**

- In a separate bowl, mix together the chopped pecans, brown sugar, all-purpose flour, and butter.
- Blend until the mixture has a crumbly, streusel-like texture.

### **Step 4: Assemble the Casserole**

- Lightly grease an air fryer-safe baking dish or pan.
- Spread the sweet potato filling evenly into the dish.
- Sprinkle the prepared topping mixture over the filling.
- Add optional toppings, like mini marshmallows or oats, if desired.

### **Step 5: Cook in the Air Fryer**

- Preheat the air fryer to 350°F (175°C).
- Place the baking dish with the casserole into the air fryer basket.
- Cook for 15-20 minutes, or until the topping is golden brown and crispy.
- Check periodically to ensure the topping doesn't burn.



### **Step 6: Serve and Enjoy**

- Carefully remove the dish from the air fryer using oven mitts.
- Allow the casserole to cool for a few minutes before serving.
- Enjoy it as a side dish or a sweet treat!

## **How to Make Air Fryer Sweet Potato Casserole with Marshmallows**

### **Ingredients**

- 3 medium sweet potatoes (about 1.5 pounds), peeled and cubed
- 1/3 cup unsalted butter, melted
- 1/4 cup brown sugar
- 1/4 cup milk (or dairy-free alternative)
- 1 teaspoon vanilla extract
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon nutmeg (optional)
- Pinch of salt
- 1 cup mini marshmallows

### **Instructions**

#### **Step 1: Prepare the Sweet Potatoes**

- Peel and cube the sweet potatoes into roughly 1-inch pieces.
- Place the cubed sweet potatoes into a pot with water and bring to a boil.
- Cook for 10-12 minutes, or until the sweet potatoes are tender. Drain and set aside.

#### **Step 2: Mash the Sweet Potatoes**

- Transfer the cooked sweet potatoes into a mixing bowl.
- Add the melted butter, brown sugar, milk, vanilla extract, cinnamon, nutmeg, and salt.
- Mash the mixture until smooth and creamy, adjusting seasoning to taste.

#### **Step 3: Assemble the Casserole**

- Grease a small baking dish that fits into your air fryer.
- Spoon the mashed sweet potatoes into the dish and spread evenly.



- Top with a layer of mini marshmallows to cover the surface.

#### **Step 4-6**

Follow Steps 5 and 6 from the previous section to cook the casserole and serve!

## **Using Canned Yams for Air Fryer Sweet Potato Casserole**

If you're short on time or don't have fresh sweet potatoes on hand, canned yams can be a convenient substitute for this recipe. Here's how to prepare the dish using canned yams:

#### **Step 1: Prepare the Canned Yams**

- Drain the canned yams thoroughly and pat them dry with a paper towel to remove excess moisture.
- Place them in a large mixing bowl, ensuring there's enough room for mashing.

#### **Step 2: Mix the Ingredients**

- Add melted butter, brown sugar, milk, vanilla extract, cinnamon, nutmeg, and salt to the bowl with the yams.
- Mash the yams with the ingredients until smooth and creamy, tasting and adjusting for seasoning as desired.

#### **Step 3-6**

Follow Steps 3 through 6 from the main recipe to assemble, top, cook, and serve your air fryer sweet potato casserole!

## **Ninja Air Fryer Sweet Potato Casserole: Tips and Tricks**

If you're using a Ninja air fryer, here are some specific tips for best results:

- Use a baking dish that fits easily into the basket.
- Avoid crowding the top with too many toppings to allow for even airflow.
- Check on the casserole 2-3 minutes earlier than the recommended cook time, as some Ninja models cook faster.



## Achieving the Perfect Sweet and Crunchy Topping

The topping is what makes a sweet potato casserole extra special. Here's how to nail it every time:

- Combine equal parts butter, brown sugar, and flour for a buttery crunch.
- Use chopped pecans for texture or toasted almonds for a variation.
- Sprinkle a pinch of sea salt on top to balance the sweetness.

## Adjusting the Recipe for Vegan or Dairy-Free Options

Making a sweet potato casserole vegan or dairy-free is simple with a few substitutions. Here's how to adapt the recipe without compromising flavor or texture:

### For the Sweet Potato Base

- **Replace butter** with coconut oil, vegan butter, or olive oil for creaminess.
- **Substitute milk** with almond milk, oat milk, or any plant-based milk alternative.
- **Use a flax egg** (1 tablespoon flaxseed meal + 2.5 tablespoons water) instead of a regular egg, if the recipe requires one.

### For the Topping

- **Swap out butter** for vegan butter or coconut oil in the crumble mixture.
- **Choose vegan marshmallows** or omit them entirely for a crunch-only topping.
- **Use nuts like pecans or almonds** as a topping without additional sweeteners for a natural flavor boost.

These adjustments ensure that the casserole remains as delicious as the original while accommodating dietary preferences or restrictions!

## Common Mistakes to Avoid

- **Overloading the Dish:** Don't fill the dish to the brim, as toppings may burn.
- **Skipping Preheating:** A preheated air fryer ensures even cooking.
- **Forgetting to Grease the Dish:** Lightly grease your baking dish to prevent sticking.



## Can You Make Air Fryer Sweet Potato Casserole Ahead of Time?

Absolutely! Prepare the sweet potato filling and topping separately up to 24 hours in advance. Store them in airtight containers in the refrigerator. When ready to cook, assemble the casserole, and air fry as directed.

## Serving Ideas and Pairings for Sweet Potato Casserole

Sweet potato casserole is a versatile side dish that pairs well with a variety of meals. Here are some serving ideas and pairings to enhance your dining experience:

1. **Serve with Roasted Turkey or Chicken:** This casserole complements the savory flavors of roasted turkey or chicken, making it a perfect addition to holiday dinners or Sunday lunches.
2. **Pair with Steamed Vegetables:** Balance the sweetness of the casserole with a side of steamed green beans, asparagus, or broccoli for a nutritious meal.
3. **Top with Ice Cream for Dessert:** Transform it into a sweet indulgence by serving it warm with a scoop of vanilla ice cream.
4. **Combine with Ham:** The casserole's sweetness pairs beautifully with the salty, smoky flavors of spiral-cut ham.
5. **Include a Simple Salad:** Add freshness to your plate by accompanying the casserole with a light salad dressed with a tangy vinaigrette.

Enjoy this comforting dish in various ways to suit any occasion!

## Storing and Reheating Air Fryer Sweet Potato Casserole

To ensure your Air Fryer Sweet Potato Casserole stays fresh and delicious, follow these steps for storing and reheating it properly:

1. **Allow to Cool Completely:** Before storing, make sure the casserole has cooled to room temperature to prevent condensation from forming.
2. **Store in an Airtight Container:** Transfer the leftovers into an airtight container to maintain freshness and prevent odors from seeping in.
3. **Refrigerate:** Place the container in the refrigerator. The casserole can be stored safely for up to 3-4 days.



4. **Freeze for Longer Storage:** For extended storage, wrap the casserole in plastic wrap and aluminum foil, then place it in a freezer-safe container. It can be frozen for up to 2 months.
5. **Reheat in the Air Fryer:** To reheat, preheat your air fryer to 350°F (175°C). Place the casserole in an air fryer-safe dish and heat for 8-10 minutes or until warmed through.
6. **Reheat in the Oven:** Alternatively, you can reheat the casserole in the oven at 350°F (175°C) for 15-20 minutes, ensuring it retains its original texture.

With proper storage and reheating, you can enjoy this comforting dish whenever you like!

## Conclusion

Storing and reheating casseroles properly ensures that you can savor their delicious flavors long after they are made. By following these simple steps for cooling, packaging, and reheating, you can maintain the casserole's texture and taste while reducing food waste. Whether enjoyed fresh or from the freezer, casseroles remain a comforting and versatile meal option for any occasion.

## FAQs

### 1. Can I freeze a casserole with creamy sauces?

Yes, casseroles with creamy sauces can be frozen, but it's important to note that some dairy-based sauces may separate slightly upon reheating. To minimize this, consider using full-fat dairy products and reheating slowly at a lower temperature.

### 2. How do I know if my casserole has gone bad?

If your casserole has an unusual smell, discoloration, or a sour taste, it's best to err on the side of caution and discard it. Always follow proper storage guidelines to extend its shelf life.

### 3. Can I reheat my casserole multiple times?

It's generally recommended to reheat leftovers only once to preserve quality and avoid potential food safety risks. Portion your casserole before storage to make reheating smaller amounts easier.



#### **4. What is the best way to prevent freezer burn on casseroles?**

To avoid freezer burn, make sure your casserole is tightly wrapped in a layer of plastic wrap followed by aluminum foil, and then placed in an airtight container or freezer bag. Removing as much air as possible reduces the likelihood of freezer burn.

#### **5. Can I reheat my casserole in a microwave?**

Yes, microwaving is a quick option for reheating casseroles. Place a portion in a microwave-safe dish, cover it with a lid or microwave-safe wrap, and heat in intervals, stirring occasionally to ensure even heating. Keep in mind that microwaving may change the texture slightly compared to oven or air fryer reheating.