

# The Best Sweet Potato Casserole

## Ingredients

### Filling:

- 1/2 stick (4 tablespoons) unsalted butter, melted, plus more for buttering the baking dish
- 3 to 4 large sweet potatoes (about 2 pounds), peeled and Halve lengthwise and cut into 1/4-inch slices.
- 1/2 cup milk
- 1/4 cup brown sugar, packed
- 1 teaspoon pure vanilla extract
- 1/2 teaspoon kosher salt
- 2 large eggs

### Topping:

- 1/2 cup all-purpose flour
- 1/2 cup brown sugar, packed
- 1/2 stick (4 tablespoons) unsalted butter, melted
- 1/4 teaspoon kosher salt
- 3/4 cup chopped pecans



## Method

Peel the sweet potatoes. Halve lengthwise and cut into 1/4-inch slices.

Place a steamer basket in the pressure cooker pot. Add 1 cup water and the sliced potatoes. Lock the lid in place, select High Pressure and 8 minutes cook time.

When the cook time ends, turn the pressure cooker off and do a quick pressure release. When the valve drops, carefully remove the lid. Drain and cool. Mash the sweet potatoes.

For the filling: Preheat the oven to 350 degrees F. Grease a 1 1/2-quart oven-safe baking dish or 7x3-inch cake pan.

Whisk together the butter, mashed sweet potatoes, milk, brown sugar, vanilla, salt and eggs in a large bowl. Transfer to the prepared baking dish.

For the topping: Combine the flour, brown sugar, butter and salt in a medium bowl until moist and the mixture clumps together. Stir in the pecans. Spread the mixture over the top of the sweet potatoes in an even layer. Bake until mostly set in the center and golden on top, 25 to 30 minutes. Serve hot.