

Sweet Potato Casserole

Ingredients

- 5 large or 6 medium sweet potatoes
- ½ cup white sugar
- 2 large eggs, beaten
- ½ tsp salt
- 4 Tbsp (half stick) softened unsalted butter
- ½ cup milk
- 1 tsp vanilla extract

Topping

- ½ cup packed brown sugar
- 1/3 cup all-purpose flour
- 3 Tbsp softened unsalted butter
- ½ cup chopped pecans

Directions

1. Place whole sweet potatoes on baking sheet, prick a few times on tops with fork and bake for 60-90 minutes at 375 degrees (usually closer to 90 minutes until the potatoes are soft)
2. Once cooked and cooled slightly, scoop out potatoes from skins and put into stand mixing bowl
3. Add the sugar, eggs, salt, 4 Tbsp butter, milk and vanilla extract
4. Beat for a few minutes until mixture is light and fluffy
5. Put potato mixture into ungreased 13x9 glass casserole
6. In a small bowl, mix together the brown sugar, flour and 3 Tbsp butter, stir in chopped pecans and spread evenly over potato mixture
7. Bake uncovered at 350 degrees for 30-40 minutes until edges are bubbly and topping has browned slightly.
8. Leftovers can be frozen and the potato casserole reheats well in the microwave.