

Team Smith Favorite RECIPES

TITLE

*Southern Sweet
Potato Crunch*

PREP TIME

15 Minutes

TOTAL TIME

35 Minutes

INGREDIENTS

Ingredients for sweet potato mixture:

- * 60 oz canned sweet potatoes, drained or 4 lbs of cooked, skinned sweet potatoes
- * 1 1/4 cups of sugar
- * 1 tsp kosher salt
- * 1 tsp cinnamon
- * 4 eggs, whisked
- * 1 cup half-and-half or heavy cream (I prefer heavy cream)
- * 1 tsp vanilla extract
- * 1/2 cup of unsalted butter, melted

Ingredients for brown sugar topping:

- * 16 oz. brown sugar
- * 2/3 cup flour
- * 2/3 stick butter, melted
- * 2 cups chopped pecans



DIRECTIONS

Preheat the oven to 350 degrees. Butter a 9x13 baking dish. In a large bowl, mash sweet potatoes.

Add remaining ingredients and mix well. Pour into prepared baking dish. (If preparing in advance, cover & refrigerate at this point.) Top with brown sugar topping.

Brown Sugar Topping:

Combine brown sugar and flour. Add melted butter and chopped pecans. Mix until fully incorporated. spread on top of the sweet potato mixture.

Bake for 35 minutes.

RECIPE SUBMITTED BY:

Laura Boeke



Happy Thanksgiving!



#1 in Client Referrals!

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