

Team Smith Favorite RECIPES

TITLE

*Sweet Potato Crunch
Casserole*

PREP TIME

15 Minutes

TOTAL TIME

1 Hour 20 mins

INGREDIENTS

2 (29 ounce) cans sweet potatoes,
drained and mashed
1 cup white sugar
½ cup butter, melted
½ cup milk
2 large eggs
1 teaspoon salt
1 teaspoon vanilla extract
½ teaspoon ground cinnamon

Topping:

1 cup brown sugar
1 cup chopped pecans
⅓ cup butter, melted
1 cup all-purpose flour



DIRECTIONS

- Step 1:** Preheat oven to 350 degrees F. Grease a 9x9-inch casserole dish.
- Step 2:** Mix sweet potatoes, white sugar, 1/2 cup butter, milk, eggs, salt, vanilla extract, and cinnamon together in a bowl until smooth; spread into the prepared casserole dish.
- Step 3:** Stir brown sugar, pecans, and 1/3 cup butter together in a bowl. Mix flour into pecan mixture using your hands until evenly coated and crumbly; sprinkle over sweet potato mixture.
- Step 4:** Bake in the preheated oven until cooked through and praline topping is lightly browned, about 40 minutes. Cool slightly before serving, at least 25 minutes.

Cook's Notes: Use a hand mixer for the sweet potato mixture for a smoother result. Just use a wooden spoon if you prefer a more rustic casserole with chunks of sweet potatoes.

Nutrition FactsPer Serving: 489.3 calories; protein 5.7g 11% DV; carbohydrates 73.1g 24% DV; fat 20.7g 32% DV; cholesterol 65.7mg 22% DV; sodium 377.5mg 15% DV.



RECIPE SUBMITTED BY:

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Courtesy of: ALLRECIPES.COM



Happy Thanksgiving!


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