

SWEET POTATO CASSEROLE

INGREDIENTS:

For filling:

3 15 oz. cans sweet potatoes
1/4 cup (4 Tbsp) REAL butter
1 cup sugar
1/2 tsp salt
3 eggs
1/2 cup creme, half & half or milk
1/2 tsp vanilla

For topping:

1 cup brown sugar (dark or light), packed
1/4 cup (4 Tbsp) REAL butter
1/3 cup flour
2 tsp cinnamon
1 cup or more chopped pecans

Note: If you triple this recipe, it will make enough for two 13" x 9" x 2" pans/pyrex dishes.

DIRECTIONS:

Filling:

1. Heat potatoes to boiling, let boil for about 2-3 minutes and drain. Take care not to burn yourself when draining.
2. Mash or blend with 1/4 cup butter.
3. Add sugar, salt, eggs, milk, and vanilla and mix well.
4. Pour into a 9" X 9" X 2" or similar sized casserole dish that will leave about 3/4 to 1 inch at the top (room for topping and expansion when baking).

Topping:

1. Mix brown sugar, butter, flour and cinnamon with fingertips until crumbly.
2. Stir in nuts.
3. Carefully spread on top of sweet potato mixture and bake uncovered on second rack from bottom at 350 degrees for 45 minutes to 1 hour or until middle doesn't wiggle much when you shake the dish. Be careful not to overtemp the oven or it will burn the brown sugar topping. Also, be sure to check on it at about the 30-minute mark - I usually have to "tent" a piece of aluminum foil over the pan to prevent the topping from burning - pecans can burn very easily. If you do this, you will have to increase the baking time by 5 - 15 minutes.

TIPS:

This dish may be made the day before and refrigerated before baking. It is very rich but guaranteed to send you home from a Thanksgiving get together with an empty dish!

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