

# Sweet Potato Casserole

## Ingredients

- 3 cups mashed sweet potatoes or 2 large cans of yams (drained and mashed)
- 1 cup brown sugar
- 2 eggs, lightly beaten (can use only 1)
- 1 tsp vanilla
- 1/2 cup milk (may not need all of it-the more you use the thinner it becomes)
- 1/2 cup melted butter

## Summary

**Yield:** 10

**Prep Time:** 5 minutes

**Category:** Casseroles

## Instructions

Combine first 6 ingredients. Pour into a buttered 1 1/2 to 2 quart casserole dish or 9x13 inch pan. Bake at 350 degrees for 30-40 minutes, until hot and browned. (If you use canned yams cut your time to 20-25 minutes)

## Notes

Topping: 1/2 cup brown sugar

## Sweet Potato Casserole

1/3 cup melted butter

1 cup chopped pecans

Marshmallows- enough to cover the top

Mix remaining ingredients together and sprinkle over top. Bake for additional 5 minutes then top with marshmallows and lightly melt and brown.