

Sweet Potato Casserole

Description

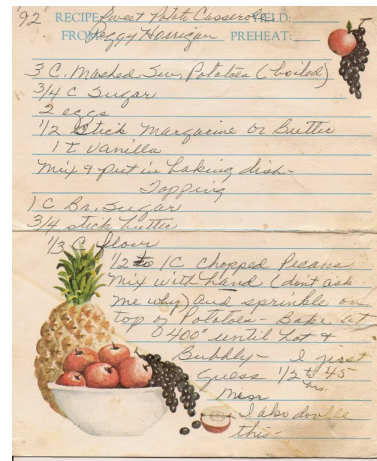
This recipe was made throughout the years for Thanksgiving and Christmas dinners by Grams (Peggy Horrigan). Best Sweet Potato Casserole ever!

Ingredients

- 3 cups mashed sweet potatoes (boiled)
- 3/4 cup sugar
- 2 eggs
- 1/2 stick butter
- 1 tsp vanilla
- 1 cup brown sugar
- 3/4 stick butter
- 1/3 cup flour
- 1 cup chopped pecans

Instructions

- Mix first 5 ingredients (sweet potatoes, sugar, eggs, 1/2 stick butter, vanilla) and put in baking dish (13" x 9").
- **Topping:** Mix next 4 ingredients by hand (brown sugar, 3/4 stick butter, flour and pecans) and sprinkle on top of potato mixture.
- Bake at 400 degrees until hot and bubbly; about 1/2 to 45 minutes.
Double if large number of guests



Summary

Yield: 8

Source: Peggy Horrigan

Prep Time: 45 minutes

Category: Casseroles