

Sweet Potato Casserole

Description

Fluffy sweet potatoes mixed with butter, sugar, and vanilla, and baked with a crunchy pecan streusel topping. This recipe was given to me by my brother-in-law.

Ingredients

- 2 29 oz. can cut sweet potatoes
- 1/2 cup Butter Melted
- 1/3 cup evaporated milk
- 3/4 cup brown sugar
- 1 tsp vanilla
- 2 Eggs beaten
- 1/2 cup flour
- 1/3 cup *butter
- 1 cup chopped pecans
- 1 tsp cinnamon
- 1/2 tsp nutmeg
- 1/2 tsp salt

Instructions

Preheat oven to 350 degrees.

Grease a 9x13 inch baking dish.

In a large bowl, mix together mashed sweet potatoes, 1/2 cup butter, milk, sugar, vanilla extract, and eggs and spices.

Spread sweet potato mixture into the prepared baking dish.

In a small bowl, mix together brown sugar and flour.

Cut in 1/3 cup butter until mixture is crumbly, then stir in pecans.

Sprinkle pecan mixture over the sweet potatoes.

Bake for 25 minutes in the preheated oven, or until golden brown.



Summary

Yield: 16

Prep Time: 45 minutes

Category: Casseroles

Cuisine: American

Tags: Thanksgiving