

Sweet Potato Casserole



Ingredients:

- 4 cups sweet potatoes, peeled and cubed
- 2 eggs, beaten
- 8 tablespoons unsalted butter, softened
- 1/2 cup dark brown sugar, packed
- 1/2 cup sugar
- 1/2 cup milk
- 1 teaspoon ground cinnamon
- 1 teaspoons salt
- Pinch fresh nutmeg, grated
- Black pepper
- 1/2 teaspoon vanilla extract
- 1/2 cup pecans, chopped
- 1/3 cup flour

Instructions:

1. Preheat oven to 325 F.
2. Boil sweet potatoes in a medium saucepan over medium heat until tender.
3. Drain the water and mash potatoes until smooth.
4. In a large bowl, combine sweet potatoes, eggs, white sugar, butter (half of it) salt, milk and vanilla extract. Mix until smooth.
5. Pour mixture into a 9x13 inch baking dish.
6. In medium bowl, mix the brown sugar and flour.
7. Cut in the remaining butter until the mixture is coarse.
8. Stir pecans into the brown sugar mixture.
9. Sprinkle the mixture over the sweet potato mixture.
10. Bake for 30 minutes. (Topping should be lightly brown)

Servings: 12



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