



## Classic Sweet Potato Casserole

### Ingredients:

#### Topping:

- 1 cup brown sugar
- 1 1/2 cup plain flour
- 1 1/3 cup butter or margarine, melted
- 1 cup chopped pecans

#### Casserole:

- 3 cups cooked sweet potatoes (approximately 3 pounds raw sweet potatoes), peeled
- 1/2 cup sugar
- 1/2 cup (1 stick) butter or margarine, softened
- 2 eggs
- 1/3 cup milk
- 1 teaspoon vanilla extract

### Instructions:

1. Preheat oven to 350°.
2. In a small bowl, combine the topping ingredients. Set aside.
3. In a large mixing bowl, mash the cooked sweet potatoes. Add the 1/2 cup butter or margarine, eggs, milk, and vanilla extract. Beat with electric mixer on medium speed until well blended.
4. Place sweet-potato mixture in a greased 9-x-13-inch baking dish. Crumble topping over sweet-potato mixture. Bake for 30 to 35 minutes.

**Serving Size:** 8 servings

**Cook Time:** 55 minutes