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.



Summary

Yield: 16
Prep Time: 45 minutes
Category: Casseroles
Cuisine: American
Tags: Thanksgiving

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.

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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.