

Sweet Potato Casserole

Jackie Burke, 2016 Potluck

Ingredients

POTATOES:

2 lbs. sweet potatoes, peeled and chopped
 $\frac{3}{4}$ cup granulated sugar
 $\frac{1}{4}$ cup evaporated low-fat milk
3 tblsp butter, melted
 $\frac{1}{2}$ tsp salt
1 tsp vanilla extract
2 large eggs
Cooking spray

TOPPING:

1.5 oz. all-purpose flour (about $\frac{1}{3}$ cup)
 $\frac{2}{3}$ cup packed brown sugar
 $\frac{1}{8}$ tsp salt
2 tbsp melted butter
 $\frac{1}{2}$ cup chopped pecans

1. Preheat oven to 350
2. Prepare potatoes, place in dutch oven; cover with water. Bring to a boil reduce heat, simmer 20 min or until tender. Drain. Cool 5 min.
3. Place potatoes in large bowl; add sugar, milk, 3 tblsp melted butter, $\frac{1}{2}$ tsp salt and vanilla. Beat with a mixer at med speed until smooth. Add eggs' beat well. Pour potato mixture into a 13x9 inch baking pan coated with cooking spray.
4. To prepare topping, weigh or lightly spoon flour into a dry measuring cup, level with a knife. Combine flour, brown sugar and $\frac{1}{8}$ tsp salt. Stir with a whisk. Stir in 2 tbsp melted butter. Sprinkle four mixture evenly over potato mixture. Arrange pecans evenly over top. Bake at 350 for 25 min or until just golden.
5. Preheat Broiler (remove casserole from oven).
6. Broil casserole 45 seconds or until topping is bubbly. Let stand 10 minutes before serving.