

Sweet Potato Casserole

Recipe courtesy the Henderson Family

Prep Time:

10 min

Inactive Prep Time:

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Cook Time:

30 min

Level:

Easy

Serves:

12 servings

Ingredients

Filling:

- 3 cups mashed sweet potatoes
- 1 cup sugar
- 1/2 cup melted butter
- 2 eggs, beaten
- 1 teaspoon vanilla extract
- 1/2 cup milk
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Topping:

- 1 cup brown sugar
- 1/2 cup all-purpose flour
- 1/3 cup melted butter
- 1 cup chopped pecans

Directions

Preheat the oven to 350 degrees F.

Filling:

In a large bowl combine all the filling ingredients. Transfer to a buttered 1 1/2 quart casserole dish.

Topping:

In a medium bowl combine the brown sugar, flour, and butter until moist and the mixture clumps together. Stir in the pecans and spread over the top of the sweet potatoes in an even layer. Bake until the top is golden, about 25 to 30 minutes. Remove from the oven and serve hot.

A viewer, who may not be a professional cook, provided this recipe. The Food Network Kitchens chefs have not tested this recipe and therefore, we cannot make representation as to the results.