

SWEET POTATO CASSEROLE WITH BUTTERY PECAN TOPPING

yield: 12 TO 16 SERVINGS prep time: 30 MINS cook time: 45 MINS
total time: 1 HR 15 MINS

INGREDIENTS

Sweet Potato Filling:

- 3 medium (or 4 to 5 small) sweet potatoes, about 2 1/2 pounds (see note)
- ¾ cup 2%, whole, or evaporated milk
- ½ to ¾ cup packed light or dark brown sugar
- 2 large eggs
- 6 tablespoons butter, melted
- 1 teaspoon vanilla extract
- 1 teaspoon salt

Buttery Pecan Topping:

- ¾ cup packed light brown sugar
- ½ cup all-purpose flour
- Pinch of salt
- 6 tablespoons butter, melted
- 1 ¼ cups chopped pecans

INSTRUCTIONS

1. Preheat the oven to 350 degrees F. Lightly grease a 9X13-inch baking dish and set aside.
2. **For the potatoes,** peel and cube the sweet potatoes. You should have about 6 cups or 2 to 2 1/2 pounds of cubed potatoes. Place in a saucepan, cover with water, and bring to a simmer over medium heat. Continue cooking until the potatoes are tender, 12–15 minutes. Drain and place in a large bowl.
3. Lightly mash the sweet potatoes. Add the milk, brown sugar, eggs, butter, vanilla and salt, and mix until evenly combined.
4. Spread the mixture evenly in the prepared pan.
5. For the topping, in a medium bowl, whisk together the brown sugar, flour and salt. Add the butter and mix until evenly combined. Add the pecans and toss to combine.
6. Sprinkle the topping over the sweet potato mixture. Bake for 25 to 30 minutes until the filling is hot throughout and the topping is golden. Serve immediately or cover with foil and keep warm for up to an hour before serving.

NOTES

Sweet Potatoes: the potatoes can also be cooked in the Instant Pot with 1 cup water. Cook on high pressure for 4 minutes. Quick release the pressure (if liquid bubbles from the valve, close the valve, wait a few minutes and try again). Drain and use in the recipe.

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