

allrecipes!

# Yummy Sweet Potato Casserole

This baked sweet potato casserole topped with a delicious pecan topping is so good and creamy — my family begs me to make it every Thanksgiving and Christmas! Try this recipe and I'm sure it will become your new tradition.

Submitted by **TINA B** |  Tested by **Allrecipes Test Kitchen**

**Prep Time:** 20 mins

**Cook Time:** 45 mins

**Total Time:** 1 hr 5 mins

**Servings:** 12

**Yield:** 1 (9x13-inch) casserole

## Ingredients

### Sweet Potatoes:

- 4 cups peeled, cubed sweet potatoes
- 2 large eggs, beaten
- ½ cup white sugar
- ½ cup milk
- 4 tablespoons butter, softened
- ½ teaspoon vanilla extract
- ½ teaspoon salt

### Pecan Topping:

- ½ cup packed brown sugar
- ⅓ cup all-purpose flour
- 3 tablespoons butter, softened
- ½ cup chopped pecans

## Directions

### Step 1

Gather the ingredients. Preheat oven to 325 degrees F (165 degrees C).

### Step 2

To prepare the sweet potatoes: Put sweet potatoes in a medium saucepan and cover with water. Cook over medium-high heat until tender, 10 to 15 minutes. Drain and transfer to a large bowl.

### Step 3

Mash drained sweet potatoes with a fork. Add eggs; mix until well combined. Add sugar, milk, butter, vanilla, and salt; mix until smooth. Transfer to a 9x13-inch baking dish.

### Step 4

To make the topping: Mix brown sugar and flour together in a medium bowl. Cut in butter with a pastry cutter until mixture is coarse and looks like peas; don't overmix. Stir in pecans. Sprinkle topping over sweet potato mixture.

### Step 5

Bake in the preheated oven until topping is lightly browned, about 30 minutes.

### Step 6

Serve and enjoy!

### Cook's Note

For an ultra-smooth sweet potato filling, use an immersion blender instead of a fork or masher.

If you are making this for a smaller crowd, divide the sweet potato mixture into ramekins, sprinkle with pecan topping and bake about 25 minutes.

## From the Editor:

This recipe was featured in the Fall edition of Allrecipes Magazine. That version trebles the ingredients for the sweet potatoes, but uses the same amount of pecan topping.

## Nutrition Facts

Per serving: 226 calories; total fat 11g; saturated fat 5g; cholesterol 50mg; sodium 188mg; total carbohydrate 30g; dietary fiber 2g; total sugars 20g; protein 3g; vitamin c 1mg; calcium 43mg; iron 1mg; potassium 213mg