

Sweet Potato Crunch Casserole

Oscar · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

1 hr 20 mins

Description

A Southern take on the traditional sweet potato casserole a creamy sweet potato base covered liberally with a crunchy pecan praline topping This dish is great even at room temperature

Ingredients

- - 2 (29 ounce) cans sweet potatoes
- drained and mashed - 1 cup white sugar - ½ cup butter
- melted - ½ cup milk - 2 eggs - 1 teaspoon salt - 1 teaspoon vanilla extract - ½ teaspoon ground cinnamon - 1 cup brown sugar - 1 cup chopped pecans - ? cup butter
- melted - 1 cup all-purpose flour

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9x9-inch casserole dish. Mix sweet potatoes
2. white sugar
3. 1/2 cup butter
4. milk
5. eggs
6. salt
7. vanilla extract
8. and cinnamon together in a bowl until smooth; spread into the prepared casserole dish. Stir brown sugar
9. pecans
10. and 1/3 cup butter together in a bowl. Mix flour into pecan mixture using your hands until evenly coated and crumbly; sprinkle over sweet potato mixture. Bake in the preheated oven until cooked through and praline topping is lightly browned
11. about 40 minutes. Cool slightly before serving
12. at least 25 minutes. Recipe Tip Use a hand mixer if you want the sweet potato mixture to have a smoother result
13. or use a wooden spoon if you prefer a more rustic casserole with chunks of sweet potatoes.