



Sweet Potato Casserole

Oscar · 28/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

10

Description

This sweet potato casserole made with canned sweet potatoes is a lovely addition to your holiday feast. The crunchy pecan topping is a nice change from toasted marshmallows and the canned sweet potatoes save you valuable time in the kitchen allowing you to focus on other parts of the meal.

Ingredients

- 1 (40 ounce) can cut sweet potatoes
- undrained - $\frac{3}{4}$ cup white sugar
- or more to taste - $\frac{1}{2}$ cup unsalted butter
- cut into pieces - $\frac{1}{2}$ cup milk - 2 large eggs - 1 teaspoon vanilla extract - 1 cup chopped pecans - $\frac{3}{4}$ cup packed brown sugar
- or more to taste - $\frac{1}{2}$ cup all-purpose flour - $\frac{1}{2}$ cup unsalted butter
- melted

Instructions

1. Gather all ingredients. Preheat the oven to 350 degrees F (175 degrees C). Butter a 2-quart baking dish.
Allrecipes/Oana Ennis Make potatoes: Place canned sweet potatoes and their liquid in a medium saucepan
2. and bring to a boil. Allrecipes/Oana Ennis Remove from the heat and drain. Allrecipes/Oana Ennis Transfer potatoes to a medium bowl and mash with a fork or potato masher. Allrecipes/Oana Ennis Add white sugar
3. butter
4. milk
5. eggs
6. and vanilla; mix until well combined. Allrecipes/Oana Ennis Spread evenly into the prepared baking dish.
Allrecipes/Oana Ennis Make topping: Mix pecans
7. brown sugar
8. flour
9. and melted butter in a separate bowl until combined and crumbly. Allrecipes/Oana Ennis Sprinkle over sweet potato mixture. Allrecipes/Oana Ennis Bake casserole in the preheated oven until topping is golden brown
10. about 35 minutes. Allrecipes/Oana Ennis