

Sweet Potato Casserole



4 cups sweet potato, cubed
½ cup white sugar
2 eggs, beaten
½ teaspoon salt
4 tablespoons butter, softened
½ cup milk
½ teaspoon vanilla extract
½ cup pack brown sugar
⅓ cup flour
3 tablespoons butter, softened
½ cup chopped pecans

Place sweet potatoes in medium saucepan with water to cover. Cook over medium high until tender, drain and mash.

In a large bowl, mix together sweet potatoes, white sugar, eggs, salt, butter, milk & vanilla until smooth. Place in a 9" x 13" baking dish.

In a medium bowl, mix brown sugar and flour. Cut in butter until mixture is coarse. Stir in pecans. Sprinkle over sweet potatoes.

Bake at 325° for 30 minutes or until topping is lightly brown.

Recipe submitted by

Judi Becher

Columbus Supply Department Manager



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