

# Family Style Sweet Potato Casserole



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Recipe by: Laura Vitale

Serves 16-20

**Prep Time: 20 minutes**

**Cook Time: 1 hours 30 minutes**

## Ingredients

\_\_ 6 lb of Sweet Potatoes, peeled and cut into large pieces  
\_\_ 6 Eggs  
\_\_ 3/4 cup of Granulated Sugar  
\_\_ 3/4 cup of Brown Sugar  
\_\_ 1/2 cup of Milk  
\_\_ 1/2 cup of Unsalted Butter, melted  
\_\_ 1 tsp of Salt  
\_\_

## For the topping:

\_\_ 2 cups of Chopped Pecans  
\_\_ 6 Tbsp of Flour  
\_\_ 3/4 cup of Brown Sugar  
\_\_ 6 Tbsp of Cold Unsalted Butter, cut into small pieces  
\_\_ Marshmallows

1) Preheat your oven to 350 degrees, butter a large baking dish (a little bigger than a 9x13) and set aside.

2) Boil the sweet potatoes until tender, drain and place them back in the large pot, mash well using a potato masher, then add both kinds of sugar, butter, milk, eggs and salt, pour into buttered casserole dish and set aside.

3) In a small bowl, mix together the flour, brown sugar and butter, using a pastry cutter, cut the butter really well into the flour mixture, then stir in the pecans and sprinkle the mixture evenly over the mashed sweet potatoes.

4) Bake the casserole for 45 minutes to an hour or until the top is deeply golden, then scatter the marshmallows on top, pop it back in the oven until they are puffy and golden, remove from the oven and serve!

