

The Best Sweet Potato Casserole



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Recipe by: Laura Vitale

Serves 8-10

Prep Time: 15 minutes

Cook Time: 1 hours 30 minutes

Ingredients

- 3 lb of Sweet Potatoes
- 1/3 cup of Granulated Sugar
- 1/3 cup of Brown Sugar
- 1/4 cup of Whole Milk
- 2 Eggs
- 1/3 cup of Unsalted Butter, softened at room temperature
- Pinch of Salt
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For the topping:

- 1/3 cup of Brown Sugar
- 3 Tbsp of All Purpose flour
- 2-1/2 Tbsp of Cold Unsalted Butter cut into small pieces
- 2/3 cup of Chopped Pecans
- Pinch of salt

1) Bake or roast your sweet potatoes until really tender, then allow to cool (peel if roasted whole) and mash with a fork or a potato masher and set aside.

2) Make sure your oven is preheated to 350 degrees, butter a 2qt casserole dish and set that aside as well.

3) In a large bowl, add the sweet potatoes, both kinds of sugar, milk, eggs, butter and pinch of salt. Mix until well combined then add to your prepared casserole and set aside.

4) To make the topping, in a small bowl, using a pastry cutter, mix together the brown sugar, flour, butter and salt and mix, cutting it together with the cutter until the butter is cut into tiny pieces and distributed well, then add the pecans and mix together.

5) Sprinkle the topping all over the top, then bake for about 30 minutes or until bubbly and top is golden brown. If you want to add marshmallows, add them on top in the last 5 minutes of baking time.

