

SWEET POTATO CASSEROLE

“The best kinds of dishes, to me anyways, are the ones you can enjoy as a dessert on its own, or as part of the entrée. Well, this casserole really does it!! It is also one of Nancy’s recipes and it’s absolutely delicious with potatoes, turkey and gravy.”

INGREDIENTS / DIRECTIONS

FILLING

Set 1

3 c. mashed, sweet potatoes
2 eggs
¼ c. milk or ½ c. heavy cream
¾ c. sugar
¼ t. cinnamon
1 ¼ t. vanilla
½ stick unsalted butter, melted

Tools: non-stick spray, medium bowl, electric beater, 9-10 in. pie plate

Preheat oven to 350 degrees.

1. Spray pie plate with non-stick spray.
2. Combine all ingredients in a medium bowl and beat with electric beater till well mixed.
3. Pour into pie plate.

TOPPING

Set 1

½ c. sugar
¼ c. flour
½ c. unsalted butter, softened
1 – 1 ½ c. halved pecans

Tools: medium bowl

1. Combine sugar, flour and butter with fingers.
2. Add pecans and blend well.
3. Press topping onto filling and bake for 45 minutes.
4. After 45 min., if a crisper, more browned topping is preferred, broil for a few minutes. **WATCH THIS CAREFULLY.** It only takes a short time and may burn if not attended to.

Recipe from A TASTE OF GUAM by Paula Quinene of PaulaQ.com.