



Winn-Dixie Supermarkets

Sweet Potato Casserole



Ingredient List

Topping: 1 cup brown sugar; 1 1/2 cup plain flour;
1 1/3 cup butter or margarine, melted;
1 cup chopped pecans

Casserole: 3 cups cooked sweet potatoes (approximately
3 pounds raw sweet potatoes), peeled; 1/2 cup sugar;
1/2 cup (1 stick) butter or margarine, softened;
2 eggs; 1/3 cup milk; 1 teaspoon vanilla extract

Directions

Preheat oven to 350°. In a small bowl, combine the topping ingredients. Set aside.

In a large mixing bowl, mash the cooked sweet potatoes. Add the 1/2 cup butter or margarine, eggs, milk, sugar and vanilla extract. Beat with electric mixer on medium speed until well blended.

Place sweet-potato mixture in a greased 9-x-13-inch baking dish. Crumble topping over sweet potato mixture. Bake for 30 to 35 minutes.

If you'd like, you can add marshmallows during the final 10 minutes of cooking to sweeten the casserole a little more.

Servings: 8

Time: 30 - 35 minutes