

Sweet Potato Casserole

Every celebration table needs a fabulous potato casserole. Make yours especially memorable by serving this wonderful praline-topped sweet potato bake.



BY BETTER HOMES AND GARDENS



Makes: 6 servings
Prep: 45 mins
Bake: 30 mins 350°F

Ingredients

- 2** pounds sweet potatoes
- 1/2** cup sugar
- 1/4** cup butter, melted
- 1/4** cup milk
- 2** eggs, lightly beaten
- 1** teaspoon vanilla
- 1/2** cup packed brown sugar
- 1/2** cup chopped pecans
- 1/4** cup all-purpose flour
- 1** tablespoon butter, melted

Directions

1. Wash and peel sweet potatoes. Cut off woody portions and ends. Cut into quarters. In a large saucepan, cook potatoes, covered, in enough boiling salted water to cover for 25 to 30 minutes or until tender; drain.
2. Preheat oven to 350 degrees F. Transfer potatoes to a large mixing bowl. Mash lightly. Stir in sugar, 1/4 cup melted butter, milk, eggs, and vanilla. Transfer sweet potato mixture to a 2-quart casserole dish.
3. In a small mixing bowl, combine brown sugar, pecans, flour, and 1 tablespoon melted butter. Sprinkle over sweet potato mixture.
4. Bake, uncovered, in preheated oven for 30 to 35 minutes or until hot and bubbly. Makes 6 to 8 servings.

Nutrition Facts (Sweet Potato Casserole)

Per serving: 421 kcal cal., 18 g fat (7 g sat. fat, 97 mg chol., 160 mg sodium, 61 g carb., 4 g fiber, 6 g pro. Percent Daily Values are based on a 2,000 calorie diet



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