

Portia's Sweet Potato Casserole

Ingredients

Sweet Potato Base

- 4 cups peeled, cubed sweet potatoes
 - 2 large eggs, beaten
 - ½ cup white sugar
 - ½ cup milk
 - 4 tablespoons butter, softened
 - ½ teaspoon vanilla extract
 - ½ teaspoon salt
- P.S. If you're feeling fancy you can add ½ teaspoon of almond extract and ½ teaspoon of lemon extract

Pecan Topping

- ½ cup packed brown sugar
- ⅓ cup all-purpose flour
- 3 tablespoons butter, softened
- ½ cup chopped pecans

Directions

1. Preheat oven to 325 degrees F (165 degrees C).
2. Prepare sweet potatoes: Put sweet potatoes in a medium saucepan and cover with water. Cook over medium-high heat until tender, 10 to 15 minutes. Drain and transfer to a large bowl.
3. Mash drained sweet potatoes with a fork. Add eggs; mix until well combined. Add sugar, milk, butter, vanilla, and salt; mix until smooth. Transfer to a 9x13-inch baking dish.
4. Make topping: Mix brown sugar and flour together in a medium bowl. Cut in butter with a pastry cutter until mixture is coarse and looks like peas; don't overmix. Stir in pecans. Sprinkle topping over sweet potato mixture.
5. Bake in the preheated oven until topping is lightly browned, about 30 minutes.

