



People Need Fuel Too - *Recipe of the Month*:

The BEST Sweet Potato Casserole

Total Time: 1 hour 50 minutes

Yield: 10 servings

Ingredients

- 4 medium sweet potatoes
- 1 cup sugar
- 1 cup milk
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 teaspoon salt
- 1 cup light brown sugar
- 1/2 cup all-purpose flour
- 6 tablespoons butter, cut into small cubes
- 1 cup pecans, chopped

Instructions

Preheat the oven to 375°F.

Scrub the sweet potatoes and pierce generously with a fork. Place on a baking sheet and bake until fork tender, 30-45 minutes. When they are cool enough to handle, scoop out the flesh into a large bowl.

Raise the oven temperature to 400°F.

To the bowl with the sweet potatoes, add the sugar, milk, eggs, vanilla and salt. Mash until combined. The mixture does not need to be completely smooth – lumps are ok. Pour the potatoes into a large baking dish. (I use a 3 quart baking dish.)

In another bowl, combine the brown sugar, flour and butter. Using a pastry cutter, cut the butter into the mixture until it resembles coarse crumbs. Stir in the pecans. Sprinkle the crumb mixture over the top of the potatoes.

Bake in the oven until golden brown, 30-40 minutes. Let the casserole sit for a few minutes before serving.

--*The Pioneer Woman*

*If you have a favorite recipe you'd like to share with the club, please e-mail it to melissa.miller@tcmcdc.com