

Sweet Potato Casserole



Ingredients

Sweet Potato Mixture:

3 heaping cups of Southwestern Produce sweet potato chunks
1/3 cup milk
3/4 cup sugar
1 stick butter (melted)
2 eggs
1 tsp. vanilla

Topping:

1 stick butter (melted)
1 cup brown sugar
1/4 cup flour
1 cup Southwestern Produce pecan pieces

Directions

1. Preheat oven to 350° F.
2. Boil sweet potato chunks until you can mash them with a fork.
3. Drain sweet potato chunks. In the bowl for an electric mixer fitted with a whisk attachment, mix together sweet potatoes, milk, sugar, butter, eggs, and vanilla. Pour mixture into 9x13 or 10x10 square buttered dish.
4. Mix brown sugar and flour, add melted butter and nuts. Spread mixture on top of the sweet potatoes.
5. Bake for 30 minutes.