

Sweet Potato Casserole

Ingredients:

- 1 (40 ounce) can sweet potatoes
- 1 cup white sugar
- 2 eggs
- 1/3 cup milk
- 1 teaspoon vanilla extract
- 1 cup brown sugar
- 1 cup chopped pecans
- 1/3 cup all-purpose flour
- 2/3 cup melted butter

Add small can also

Directions:

- 1 Preheat oven to 350 degrees F (175 degrees C).
Butter one 2 quart baking dish.
- 2 Heat, drain and mash sweet potatoes.
Combine with them with the white sugar,
eggs, 1/3 cup of the melted butter, milk
and vanilla. Place in the prepared baking dish.
- 3 In a separate bowl combine the brown sugar,
chopped pecans, flour and 1/3 cup of the melted
butter. Sprinkle over the top of the sweet potato
mixture. Bake at 350 degrees F (175 degrees C)
for 35 minutes or until a knife inserted near the
center comes out clean.

Makes 8 servings

*no other changes - I don't eat
this but everyone else seems
to like it.*