

BRENDA'S SWEET POTATO CASSEROLE

4-5 sweet potatoes or yams, cut and cooked until tender

2 eggs, beaten

¼ cup evaporated milk or heavy cream

1 cup sugar (I use about 1-1/2 cups)

1 tsp vanilla flavoring

1 stick butter (or more if you like it really buttery)

Topping:

1 cup brown sugar

1/3 cup flour

1 cup or more of chopped pecans

1 stick butter

Mix first 6 ingredients and place in baking dish. For topping, mix brown sugar, flour, and chopped pecans. Spread on top of sweet potato mixture. Melt one stick of butter and drizzle over topping. Bake at 350 degrees for 30 minutes or until topping is browned and caramelized.

My family loves this as a side but it tasted good enough to me to be a dessert!

