

Sweet Potato Casserole

- 3 cups cooked & mashed sweet potatoes
- ⅓ cup milk
- ¼ cup butter
- 1 teaspoon vanilla

Mix and put in a baking dish.

TOPPING:

- 1 c. light brown sugar
- ½ c. flour
- 1 c. chopped pecans
- 1/3 c. butter, softened
- 1 t. vanilla

Mix well and spread on top of potato mixture.

Bake at 325° for 25 minutes.

Rarely do I, if ever I have, follow this recipe exactly. Usually, I just buy 3 sweet potatoes *(see note below) about the size of both of my fists put together. I wrap them in aluminum foil, put them in my stoneware quiche dish (to avoid having to clean the oven later after the juices have dripped everywhere!). I bake them till they are soft, let them cool, then take the skins off. They mash very easily with a spoon or spatula if they are done well. I often don't even add milk, the butter, and the vanilla. Usually, adding the milk makes it too runny, which is a very bad thing. You can add more butter and sugar if you want to the mash, but I feel that the topping makes it sweet enough.

I follow the streusel part of the recipe, but it doesn't bother me to put more pecans in than is called for!

*NOTE: Be sure to buy orange sweet potatoes! There are mainly two varieties of sweet potato. The pale sweet potato has a very thin yellow skin with a bright yellow flesh. This variety is neither sweet nor moist, but more the texture of a white baking potato. The darker skinned sweet potato has a thicker orange skin with a sweet moist flesh. Using yellow sweet potatoes will make a sweet potato casserole that is not very attractive, nor very tasty.