

SWEET POTATOE CASSEROLE



RED OAK LEGAL, PC

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"Sweet Potatoe Casserole"

Submitted by Ann F. Smith on 10/17/2013

"I've had this recipe for years and always make it over the holidays. Although it's served with our meal, it's sweet enough to be dessert!" - Ann



Mix the following ingredients with a mixer until smooth:

- 3 cups cooked mashed sweet potatoes - (boil in skin until tender)
- 2 eggs
- 1 cup sugar
- ½ cup milk
- 1 t. vanilla
- 1/3 cup butter
- Pinch of salt

Pour in a dish and top with:

- 1 cup brown sugar
- 1/3 cup flour
- 1/3 cup melted butter
- 1 cup chopped pecans

Bake at 350° for one hour.

This recipe was submitted in Red Oak Legal, PC's E-newsletter
Recipe of the Month in October 2013