# Sweet Potato Casserole

## Description

Fluffy sweet potatoes mixed with butter, sugar, and vanilla, and baked with a crunchy pecan streusel topping. This recipe was given to me by my brother-in-law.

## Summary

**Yield:** 16
**Prep Time:** 45 minutes
**Category:** Casseroles
**Cuisine:** American
**Tags:** Thanksgiving

## Ingredients

- 2  29 oz.can cut sweet potatoes
- 1/2 cup Butter Melted
- 1/3 cup evaporated milk
- 3/4 cup brown sugar
- 1 tsp vanilla
- 2  Eggs beaten
- 1/2 cup flour
- 1/3 cup *butter
- 1 cup chopped pecans
- 1 tsp cinnamon
- 1/2 tsp nutmeg
- 1/2 tsp salt

## Instructions

Preheat oven to 350 degrees.

# Sweet Potato Casserole

Grease a 9x13 inch baking dish.

In a large bowl, mix together mashed sweet potatoes, 1/2 cup butter, milk, sugar, vanilla extract, and eggs and spices.

Spread sweet potato mixture into the prepared baking dish.

In a small bowl, mix together brown sugar and flour.

Cut in 1/3 cup butter until mixture is crumbly, then stir in pecans.

Sprinkle pecan mixture over the sweet potatoes.

Bake for 25 minutes in the preheated oven, or until golden brown.