

Sweet Potato Casserole II

Linda Arnold

Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

*3 cups mashed sweet
potatoes, fresh or canned*

1 cup sugar

1/2 teaspoon salt

2 eggs

1/3 stick butter

1 1/2 cups milk

1 teaspoon vanilla

TOPPING

1 cup brown sugar

1/3 cup butter

1/2 cup flour

1 cup pecans

Preheat the oven to 350 degrees.

In a bowl, mix together the sweet potatoes, sugar, salt, eggs, butter, milk and vanilla. Pour into a 13x9-inch baking dish.

In a bowl, crumble together the brown sugar, butter and flour. Add the nuts. Sprinkle over the casserole.

Bake for 45 minutes.

Per Serving (excluding unknown items): 4230 Calories; 188g Fat (39.1% calories from fat); 56g Protein; 603g Carbohydrate; 23g Dietary Fiber; 720mg Cholesterol; 2947mg Sodium. Exchanges: 16 Grain(Starch); 2 Lean Meat; 1 1/2 Non-Fat Milk; 35 Fat; 22 1/2 Other Carbohydrates.