

# Sweet Potato Casserole

*Sharyn west*

*St Timothy's - Hale Schools - Raleigh, NC - 1976*

*3 cups sweet potatoes  
1/2 teaspoon salt  
1/2 teaspoon vanilla  
1 cup sugar  
1/2 cup butter, melted  
2 eggs, beaten  
1 cup chopped pecans  
1/2 cup brown sugar  
1/3 cup flour  
1/2 cup butter, melted*

Bake, peel and mash the sweet potatoes.

Add the salt, butter, vanilla, milk, sugar and two eggs. Mix well. Turn the mixture into a casserole dish.

In a bowl, combine the pecans, brown sugar, flour and butter. Mix well. Sprinkle over the top of the casserole.

Bake for 30 minutes at 300 degrees or until the top is brown.

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Per Serving (excluding unknown items): 4189 Calories; 276g Fat (57.6% calories from fat); 35g Protein; 422g Carbohydrate; 22g Dietary Fiber; 921mg Cholesterol; 3163mg Sodium. Exchanges: 10 Grain(Starch); 2 Lean Meat; 53 Fat; 18 Other Carbohydrates.