

## Sweet Potato Casserole

### Potatoes:

2-2 ½ lbs sweet potatoes or yams peeled and chopped  
¾ cup granulated sugar  
¼ cup evaporated low-fat milk  
3 T. butter, melted  
½ tsp salt  
1 tsp vanilla extract  
2 large eggs  
Cooking spray

### Topping:

1.5 oz all-purpose flour (about 1/3 cup)  
2/3 cup packed brown sugar  
1/8 tsp salt  
2 T. melted butter  
½ cup (or a little more) chopped pecans

Preheat oven to 350 degrees

Prepare potatoes: Place potatoes in Dutch oven; cover with water. Bring to a boil. Reduce heat, simmer 20 min. or until tender; drain. Cool 5 minutes.

Place potatoes in a large bowl; add granulated sugar, evaporated milk, 3 T. melted butter, ½ tsp salt, and vanilla. Beat with mixer at medium speed until smooth. Add eggs; beat well.

Pour potato mixture into a 13 x 9 inch baking dish coated with cooking spray.

Prepare topping: Weigh or lightly spoon flour into a dry measuring cup and level with a knife. Combine flour, brown sugar, and 1/8 tsp salt; stir with a whisk. Stir in 2 T. melted butter. Sprinkle flour mixture evenly over potato mixture; arrange pecans evenly over top.

Bake at 350 degrees for 25 minutes or just until brown,

If desired, broil casserole 45 seconds or until topping is bubbly. Let stand 10 minutes before serving.

NOTE: the original recipe just called for 2 lbs of sweet potatoes, but I used 2 ½ lbs and yams instead of sweet potatoes, I like the yams better.

