

SWEET POTATO CASSOROLE with PRALINE TOPPING RECIPE

By Cecelia Hamilton

Stir together:

3 Eggs beat
5 pounds of sweet potatoes boiled, drained, peeled,
and mashed (I roast the potatoes.)

Add:

2/3 cup sugar
2/3 cup butter
1/3 cup heavy cream
1 tsp. vanilla
½ tsp. nutmeg
½ tsp allspice

Topping:

1 cup packed light-brown sugar
1/3 cup all-purpose flour
1/3 cup butter

Mix sugar, flour, and nuts in a medium size bowl. Work in butter with hands until well blended.
Sprinkle evenly over potato mixture.

Grease shallow 2-quart baking dish.

Bake 350 degrees for 60-70 minutes.

For garnish add 12 pecan halves on top. I also add a handful of nuts to the casserole.

Editor's notes: Can be made ahead of time and refrigerated. You can also freeze it and then thaw and bake it.

Makes 12-15 servings.

