



Sweet Potato Casserole Dessert

Ingredients

For the Sweet Potato Base

- 4 ½ cups cooked and mashed sweet potatoes
- 1 cup white sugar
- 1/2 cup butter, melted
- 1/3 cup milk
- 2 eggs, beaten
- 1/2 teaspoon vanilla extract

For the Streusel Topping

- 1 cup light brown sugar
- 1/2 cup all-purpose flour
- 1/3 cup butter
- 1 cup chopped pecans

Instructions

Step 1: Preheat and Prepare

Preheat oven to 350°F (175°C).

Grease a 9×13-inch baking dish and set aside.

Step 2: Make the Sweet Potato Mixture

In a large bowl, combine mashed sweet potatoes, white sugar, melted butter, milk, eggs, and vanilla extract.

Mix until smooth and well blended.

Spread the mixture evenly into the prepared baking dish.

Step 3: Make the Streusel Topping

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

Cut in butter using a pastry cutter or fork until the mixture becomes crumbly.

Stir in chopped pecans.

Step 4: Assemble and Bake

Sprinkle the pecan streusel topping evenly over the sweet potato mixture.

Bake for 25 minutes, or until the top is golden brown and the filling is set.

Step 5: Serve

Let cool slightly before serving. This dish is best served warm as a dessert or sweet side dish.