

Sweet Potato Casserole

Yield: about 6-8 servings

This has become an instant family favorite! We make it for all special family get-togethers!

Crust:

1 cup brown sugar

1/3 cup flour

1 cup chopped nuts (we use walnuts)

1/3 stick butter-melted

Sweet Potato Mixture:

3 cups mashed sweet potatoes

1 cup sugar

1/2 teaspoon salt

1 teaspoon vanilla

2 eggs-well beaten

1 stick butter (1/2 cup)-melted

Combine brown sugar, flour, nuts, and butter in mixing bowl. Set aside.

Preheat oven to 350 degrees.

Combine sweet potatoes, sugar, salt, vanilla, eggs, and butter in a

mixing bowl in the order listed. Mix thoroughly. Pour mixture into buttered baking dish (we use a medium-sized oval shaped Corningware casserole dish). Sprinkle the surface evenly with the crust mixture and bake for 30 minutes. Allow to set at least 30 minutes prior to serving.