Chef Kathy’s Sweet Potato Casserole Recipe

Ingredients:

Filling

* ½ stick of butter, melted, plus more for baking dish
* 3-4 large sweet potatoes, (about 1 ¾ pound), peeled and cut into cubes
* ½ cup milk
* ¼ cup brown sugar, packed
* 1 teaspoon vanilla extract
* ½ teaspoon salt
* 2 large eggs

Topping

* ½ cup all-purpose flour
* ½ cup brown sugar packed
* ½ stick butter
* ¼ teaspoon salt
* ¾ cup chopped pecans

Directions:

1. Pre-heat the oven to 350 degrees
2. For the sweet potatoes:
3. Add the sweet potatoes to a large pot of salted water
4. Bring to a boil over medium high heat, then lower the heat to simmer and cook until potatoes are tender
5. Drain and cool
6. Mash the sweet potatoes

For the filling

1. Butter a 2-quart baking dish
2. Whisk together the butter, mashed sweet potatoes, milk, brown sugar, vanilla, salt and eggs in a large bowl
3. Transfer to the prepared baking dish

For the topping

1. Combine the flour, brown sugar, butter and salt in a bowl until moist and the mixture clumps together
2. Stir in the pecans
3. Spread the mixture over the top of the sweet potatoes in an even layer
4. Bake until mostly set in the center and golden on top – about 25-30 minutes