

## Southern Sweet Potato Casserole

Serves 10-12 people. It's fairly sweet, so most people eat a small serving. Goes well with a baked ham.

- 3 cups mashed sweet potatoes (about 4 large fresh Yams), or one large can of Yams
- Note – using canned Yams is just as good as mashing fresh sweet potatoes/yams
- 1/2 cup sugar
- 2 eggs beaten
- 1/2 cup softened margarine/butter
- 1/2 cup milk
- 1 teaspoon vanilla

If using fresh potatoes, cook potatoes until tender. Combine butter, sugar, eggs, vanilla, potatoes and milk in a mixer. Beat well. Spread in shallow 1 ½ quart baking dish and top with pecan mixture.

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### Pecan Topping

- 1/3 – 1/2 stick margarine/butter, melted
- 1/2 cup brown sugar
- 1/3 cup flour
- 1 cup chopped pecans

Mix dry ingredients. Add margarine and mix until topping is crumbly. Sprinkle on top of sweet potatoes.

Bake at 350 degrees for 35 minutes. Watch carefully towards the end so the pecan topping doesn't burn.

Can be made ahead of time and reheated.

This recipe comes to us from Cathy Rees and was served at the 2003 Holiday party. It was a delicious side dish, almost dessert-like.

Cathy says “that the original recipe called for a full cup of sugar mixed in with the potatoes and a full cup in the pecan topping. It's truly a southern recipe -- friend of the family. I know they like things sweet in the south .....but consider this a northern adaptation.” The above recipe was sweet enough for the ski club as there were no left overs to be found!