JENNI MARIE'S TEST KITCHEN

www.JMtestkitchen.com

Sweet Potato Casserole

Serves 7-9 People

Equipment Needed:

- **8x8 Baking Dish or Casserole Dish**
- **Large Mixing Bowl**
- **Small Mixing Bowl**
- **Wooden Spoon & Whisk**
- **Kitchen Scale**
- **Small Baking Sheet with Foil**
- **Measuring Cups & Spoons**

Directions:

1). Gather all equipment & ingredients. Preheat oven to 425*F and line a small baking sheet with foil. Rinse with cold water & dry sweet potatoes. Use a fork to carefully poke holes all over. Place them on the baking sheet and bake for 45 minutes to an hour or until the middle is soft when pierced with a sharp knife. Remove from oven, carefully slice in half and let cool for about 10-15 minutes. Scoop the potato insides into a large mixing bowl and mash them up with a fork, potato masher, or whisk. Reduce oven temp to 350*F. Grease an 8x8 baking dish & set aside**.**

- ***3 C. (790g.) Mashed Sweet Potato***
  (about 2 lbs of whole sweet potatoes)
- ***1 T. of Butter or Olive Oil (or cooking spray)***

2). Combine mashed sweet potato, sugar, melted butter, half & half, eggs, salt, and vanilla in a large mixing bowl, and whisk vigorously until well combined. Pour the potato mixture evenly into the greased baking dish and set aside.

- ***1/4 C. (48g.) Granulated Sugar (more or less to taste)***
- ***1/4 C, (56g.) Melted Butter***
- ***3 T. (45g) Half & Half (sub w/ Heavy Cream)***
- ***2 Lg. Eggs Lightly Beaten***
- ***1/2 t. (2g.) Salt***
- ***1/2 t. Pure Vanilla Extract***

3). In a small mixing bowl combine brown sugar, pecans, softened butter, and flour. Mix with a fork until it has a and crumbly texture like wet sand. Sprinkle the crumb topping evenly over the potato mixture, and place in the oven, uncovered, for 30-35 minutes. Let cool and set for at least 30 minutes before serving. Enjoy!

- ***1/2 C. (96g.) Brown Sugar***
- ***1/2 C. (96g.) Roughly Chopped Pecans (unsalted)***
- ***4 T. (56g.) Butter Softened***
- ***1/4 C. (36g.) AP Flour***