

## Sweet Potato Casserole

### *Filling*

4 or 5 medium sweet potatoes

3/4 cup white sugar

3 eggs, beaten

3/4 teaspoon salt

5 tablespoons butter, softened

3/4 cup milk

3/4 teaspoon vanilla extract

### *Topping*

1/2 cup packed brown sugar

1/3 cup all-purpose flour

3 tablespoons butter, softened

1/2 cup chopped pecans

Peel and chop sweet potatoes into 1- to 1.5-inch chunks, enough to fill a 2.5-quart sauce pan. Add water fill pan about halfway. Cook over medium-high heat until tender. Drain.

Mash sweet potatoes in a large bowl. Add remainder of the filling ingredients and beat until smooth with electric mixer. Transfer to a 13x9x2-inch baking dish.

In a small bowl, mix the brown sugar and flour. Cut in the butter until the mixture is coarse. Stir in the pecans. Sprinkle the mixture over the sweet potato filling.

Bake at 325°F for 30 minutes, or until the topping is lightly brown. Serve warm.