

Sweet Potato Casserole with Pecan Topping - A Perfect Side Dish

Saleha · 05/11/2021



Prep Time

1 hour

Difficulty

Easy

Servings

8

Description

Sweet Potatoes are available all year long throughout the world however they are in high demand during the autumn and winter months. Sweet Potato Casserole with Marshmallows is a classic dish that is full of the flavors of autumn. It's buttery, creamy and rich, made from cinnamon and brown sugar. It's served with marshmallows that are ooey-gooney! If you prefer the Sweet Potato Casserole with marshmallows or not, it's a must to serve with the Thanksgiving Turkey as well as the finest Mashed Potatoes along with the classic sausage stuffing. Check out the step-by-step instructions below for preparing the perfect sweet potato casserole

Ingredients

- FOR THE SWEET POTATOES: 2 1/2 lb. sweet potatoes, peeled and cut into cubes
- 4 tbsp. butter, softened
- 1/2 c. milk, preferably whole
- 1/2 c. packed brown sugar
- 2 large eggs
- 1/2 tsp. ground nutmeg
- 1/4 tsp. pure vanilla extract
- 1 tsp. kosher salt

FOR THE TOPPING

- 1/2 c. all-purpose flour
- 4 tbsp. melted butter
- 1/2 c. chopped pecans
- 1/4 c. packed brown sugar
- 1/2 tsp. kosher salt

Instructions

1. Preheat oven to 350° and grease a medium with cooking spray. Place sweet potatoes in a large pot and cover with water. Bring to boil then reduce heat and simmer until the sweet potatoes are tender, about 15 minutes. Drain and let cool slightly then transfer to a large bowl.
2. Add butter to sweet potatoes and use a potato masher, or two forks, to mash. Add milk, brown sugar, eggs, nutmeg, salt and vanilla and stir until smooth. Transfer to prepared casserole dish.
3. In a medium bowl, add all of the topping ingredients and mix until combined.
4. Sprinkle the topping mixture over the sweet potatoes and bake until warmed through and golden on top, 25 minutes. Serve warm.