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# Sweet Potato Casserole

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*By Kelly Dupre*



*This is my great aunt's recipe. Every time I make it I try to use a little less sugar. I use about  $\frac{3}{4}$  cup and cut down on the butter too. You can use pecan halves on top so kiddos can avoid them easily.*

## **Ingredients:**

|                      |                       |
|----------------------|-----------------------|
| 3 cups               | Mashed sweet potatoes |
| 1 $\frac{1}{2}$ cups | Sugar                 |
| 1 tsp                | Vanilla               |
| 1 Tbs                | Cinnamon              |
| 1 $\frac{1}{2}$ cups | Butter, softened      |
| 2 large              | Eggs                  |

**Topping:**

1 Tbs      Flour  
1 ½ cups    Sugar  
1 cup        Brown sugar  
1 cup        Chopped pecans  
              Melted butter

**Directions:**

Preheat oven to 325.

Mix all casserole ingredients together and pour into casserole dish.

Mix together all topping ingredients and sprinkle over top of casserole.

Bake for 35 minutes.