

SWEET POTATO CASSEROLE

For the sweet potatoes, preheat the oven to 400 degrees.

Using a small knife, pierce the sweet potatoes several times and place on a baking sheet. Bake about 45 minutes, until tender. Let cool slightly. Slice the potatoes into halves lengthwise. Scoop out the pulp and place it in a large bowl. Using a potato masher or a fork, mash the pulp until smooth.

Reduce the oven temperature to 375 degrees. Butter a 2-quart baking dish with 1 tablespoon butter.

Place the eggs in a large bowl. Whisk well. Add the white sugar and remaining $\frac{3}{4}$ cup butter and stir well. Add the milk and vanilla and stir well. Spoon in $3\frac{1}{2}$ cups of the mashed sweet potatoes a little at a time and stir until well incorporated. Spoon the mixture into the baking pan.

For the topping, mix together the brown sugar, flour, butter, and pecans. Stir until crumbly. Sprinkle the topping over sweet potatoes. Bake for 30 minutes, or until the top is browned and the sweet potatoes are thoroughly heated.

Serves 10.

Sweet Potatoes

**3 medium sweet potatoes
(about 1 pound)**

**$\frac{3}{4}$ cup plus 1 tablespoon
unsalted butter, softened**

**3 large eggs, at room
temperature**

1 $\frac{1}{4}$ cups white sugar

**$\frac{1}{2}$ cup milk, at room
temperature**

1 teaspoon vanilla extract

Candied Pecan Topping

$\frac{1}{2}$ cup packed brown sugar

$\frac{1}{3}$ cup all-purpose flour

**2 tablespoons unsalted
butter, softened**

**$\frac{3}{4}$ cup chopped toasted
pecans**