

Sweet Potato Casserole with Pecan Topping

Ingredients

- 2 40 oz. cans of yams/sweet potatoes, drained
- 1-1/2 cups sugar
- 3/4 stick butter or margarine, softened
- 2 eggs
- 1 teaspoon vanilla
- 1 5 oz. can evaporated milk
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg

Topping

- 1-1/2 cups chopped pecans
- 1-1/2 cups crushed corn flake cereal
- 3/4 cup brown sugar
- 1 stick butter or margarine, melted

Directions

1. Drain sweet potatoes and using a beater, mix all ingredients (except for topping ingredients) in bowl.
2. Spoon into a 1-1/2 quart, buttered casserole dish (approximately 9 x 13"). Bake at 350 F. for 1 hour.
3. Leaving oven on, remove casserole.
4. Mix all topping ingredients and sprinkle over the top of the casserole. Return casserole to oven for a few minutes until topping is lightly browned, then serve.

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