

Sweet Potato Casserole

A RECIPE BY LEANNIE MCALLISTER

Having lived in South America until I was eight, Thanksgiving was not something I grew up celebrating. When we moved to the United States, it quickly became one of my favorite holidays. My family and I have now created our own traditions, and I host Thanksgiving for my entire family. This recipe has quickly become a family favorite!

ingredients

- 5 sweet potatoes
- 1/4 teaspoon salt
- 1/4 cup butter
- 2 eggs
- 1 teaspoon vanilla extract
- 1/2 teaspoon ground cinnamon
- 1/2 cup white sugar
- 2 tablespoons heavy cream

Topping:

- 1/4 cup butter, softened
- 3 tablespoons all-purpose flour
- 3/4 cup packed light brown sugar
- 1/2 cup chopped pecans

directions

- Preheat oven to 350°F. Lightly grease a 9x13 inch baking dish.
- Bake sweet potatoes for 35 minutes in the preheated oven, or until they begin to soften.
- Peel and mash the potatoes.
- In a large bowl, mix the first 8 ingredients and transfer to the prepared baking dish.
- In a medium bowl, combine all the topping ingredients and mix with a pastry blender or your fingers.
- Sprinkle topping over the sweet potato mixture.
- Bake for 30 minutes until topping is crisp and lightly browned.

enjoy!