

Betty's Pecan-Topped Sweet Potato Casserole Recipe



In this video, Betty demonstrates how to make a dish for your holiday table, her Pecan-Topped Sweet Potato Casserole. It consists of luscious, spiced, whipped sweet potatoes, with a wonderful crumbly mixture of brown sugar, butter, flour and pecans on top. Festive and scrumptious!

Ingredients:

3 cups sweet potatoes or yams, cooked (I used canned sweet potatoes.)

½ cup sugar

2 eggs

1 stick butter or margarine, melted

1 teaspoon vanilla extract

1 teaspoon ground nutmeg

cooking oil spray or butter for greasing baking dish

Topping:

½ cup flour (I used self-rising flour.)

½ stick butter or margarine, cool from the refrigerator

1 cup light brown sugar

1 cup chopped pecans

In a large mixing bowl, mash 3 cups cooked sweet potatoes and mix with ½ cup sugar, 2 eggs, 1 stick melted butter or margarine, 1 teaspoon vanilla, and 1 teaspoon ground nutmeg. (You may use an electric mixer to make a smooth mixture.) Pour into a greased 8-inch by 10-inch (or similar) oven-proof baking dish. (I used cooking oil spray to grease the baking dish.) Now make the topping: Mix ½ cup flour, ½ stick cool butter or margarine, 1 cup light brown sugar, and 1 cup chopped pecans, until crumbly. (You may want to use a pastry blender for the flour, butter, and brown sugar, and then stir in the pecans afterward.) Sprinkle topping over the sweet potato mixture in the baking dish, and bake at 350 degrees until bubbly and beginning to brown on top (about 20 to 30 minutes). This is my favorite holiday sweet potato casserole. It is very easy to make and the flavor is terrific! Enjoy!!!