

Sweet Potato Casserole Recipe

Easy Sweet Potato Casserole with an irresistible crunchy pecan topping. This recipe is so flavorful. The sweet potatoes are soft, smooth and puff up slightly while baking.

Author: Natasha Kravchuk **Servings:** 10 as a side dish **Calories:** 483

Prep Time: 20 mins **Cook Time:** 40 mins **Total Time:** 1 hr



Ingredients

- 4 lbs sweet potatoes, 6 cups mashed
- 3 large eggs
- 1/2 cup granulated sugar
- 6 Tbsp unsalted butter, melted and slightly cooled
- 1/2 Tbsp vanilla extract
- 1 cup raisins, dried cranberries
- 2/3 cup brown sugar, packed
- 1/3 cup all-purpose flour, or gluten-free flour substitute
- 3 Tbsp unsalted butter, cold, diced
- 1 cup pecans, coarsely chopped

Instructions

How to Make Mashed Sweet Potatoes:

1. Peel and chop sweet potatoes into 1" chunks. Add to a large pot with enough water to cover surface of potatoes and bring to a boil. Cook uncovered at a medium/low boil about until easily pierced with a fork (about 10-15 minutes). Drain and mash (mash with an electric mixer to make it even creamier).

How to Make Sweet Potato Casserole:

1. Preheat Oven to 350°F. In a large bowl, whisk together 3 eggs, 1/2 cup sugar, 6 Tbsp melted butter and 1/2 Tbsp vanilla. Stir butter mixture into cooked sweet potatoes then stir in 1 cup raisins. Spread sweet potato mix evenly into a 9×13 casserole dish.
2. In a small bowl, combine 2/3 cup brown sugar and 1/3 cup flour. Add butter and use your hands to rub the mixture together until pea-sized crumbs form. Stir in 1 cup chopped pecans. Sprinkle over sweet potatoes and bake at 350°F uncovered for 35-40 min or until hot and sweet potatoes start to puff at edges.

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