

Sweet Potato Crunch



This is a fun and yummy dish for Thanksgiving. People who don't eat sweet potatoes usually love it!

Cook: 1 hr 30 mins

Total: 1 hr 30 mins

Servings: 10

Yield: 10 servings



Ingredients

6 sweet potatoes

1/3 cup butter

2 tablespoons white sugar

1/2 cup milk

2 eggs, beaten

1 teaspoon vanilla extract

Crunch Topping:

3/4 cup brown sugar

3/4 cup sweetened flaked coconut

3/4 cup chopped pecans

3 tablespoons all-purpose flour

3 tablespoons melted butter

Directions

Step 1

Place sweet potatoes into a large pot and cover with salted water; bring to a boil. Reduce heat to medium-low and simmer until tender, 20 to 30 minutes. Drain and peel.

Step 2

Preheat oven to 325 degrees F (165 degrees C).

Step 3

Mash sweet potatoes, 1/3 cup butter, and white sugar together in a bowl. Beat milk, eggs, and vanilla extract into sweet potato mixture using an electric mixer until smooth; pour 1/2 the mixture into a 9x13-inch casserole dish.

Step 4

Mix brown sugar, coconut, pecans, and flour together in a bowl; stir in 3 tablespoons butter until evenly coated. Sprinkle 1/2 the topping over sweet potato mixture. Pour remaining sweet potato mixture over topping and sprinkle with remaining topping.

Step 5

Bake in the preheated oven until cooked through and topping is lightly browned, about 1 hour.

Nutrition Facts

Per Serving:

315 calories; protein 4.2g 8% DV; carbohydrates 35.4g 11% DV; fat 18.3g 28% DV; cholesterol 63.6mg 21% DV; sodium 149mg 6% DV.

