

Sweet Potato Casserole

This side dish should almost be reclassified as a dessert - it is that good. This is similar to what I have had at Ruth's Chris Steakhouse. You will absolutely love this dish!

Ingredients

CRUST

- 1 cup brown sugar
- 1/3 cup flour
- 1 cup chopped nuts (pecans preferred)
- 1/4 cup butter (melted)

SWEET POTATO MIXTURE

- 3 cups mashed sweet potatoes (can use canned to save time, just drain)
- 1 cup sugar
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 2 eggs (well beaten)
- 1/2 cup butter, melted

Instructions

1. Combine brown sugar, flour, nuts and butter in mixing bowl. Set aside.
2. Preheat oven to 375 degrees.
3. Combine sweet potatoes, sugar, salt, vanilla, eggs and butter in a mixing bowl in the order listed. Mix thoroughly.
4. Pour mixture into buttered baking dish and bake for 25-30 minute Then remove from oven and sprinkle the surface of the sweet potato mixture evenly with the crust mixture.
5. Bake for 10 additional minutes. Allow to set at least 30 minutes before serving.