

**Cleveland County Kitchen**  
**November, 2016**  
**Food of the Month – Sweet Potatoes**  
**Chef Greg Ager**  
**Neal Senior Center**  
**Chef's Recipe**



## **Yummy Sweet Potato Casserole**

### **Ingredients**

4 cups sweet potato, cubed	½ tsp. vanilla extract
½ cup white sugar	½ cup packed brown sugar
2 eggs, beaten	1/3 cup all-purpose flour
½ tsp. salt	3 Tbs. butter, softened
4 Tbs. butter, softened	½ cup chopped pecans
½ cup milk	

### **Directions**

1. Preheat oven to 325°F. Put sweet potatoes in a medium saucepan with water to cover. Cook over medium high heat until tender; drain and mash.
2. In a large bowl, mix together the sweet potatoes, white sugar, eggs, salt, butter, milk and vanilla extract. Mix until smooth. Transfer to a 9 x 13 inch baking dish.
3. In medium bowl, mix the brown sugar and flour. Cut in the butter until the mixture is coarse. Stir in the pecans. Sprinkle the mixture over the sweet potato mixture.
4. Bake in the preheated oven 30 minutes, or until the topping is lightly brown.

### **Made Available by:**

NC Cooperative Extension  
Cleveland County Center  
130 South Post Road, Suite 1  
Shelby, NC 28152  
704-482-4365  
cleveland.ces.ncsu.edu  
clevelandcountykitchen.org

