

## **SWEET POTATO CASSEROLE with PRALINE TOPPING RECIPE**

By Cecelia Hamilton

### **Stir together:**

3 Eggs beat  
5 pounds of sweet potatoes boiled, drained, peeled,  
and mashed (or roast potatoes, 400 F, peel).

### **Add:**

2/3 cup sugar  
2/3 cup butter  
1/3 cup heavy cream  
1 tsp. vanilla  
½ tsp. nutmeg  
½ tsp allspice

### **Topping:**

1 cup packed light-brown sugar  
1/3 cup all-purpose flour  
1/3 cup butter

Mix sugar, flour, and nuts in a medium size bowl. Work in butter with hands until well blended.  
Sprinkle evenly over potato mixture.

Grease shallow 2-quart baking dish.

Bake 350 degrees for 60-70 minutes.

For garnish add 12 pecan halves on top. I also add a handful of nuts to the casserole.

Editor's notes: Can be made ahead of time and refrigerated. You can also freeze it and then thaw and bake it.

Makes 12-15 servings.

