

## SWEET POTATO SOUFFLE

### FOR THE SOUFFLE:

- 1/2 cup unsalted butter (1 stick), room temperature (plus more for greasing pan)
- 5 medium sweet potatoes
- 2 large eggs
- 1/2 cup granulated sugar
- 1/2 cup light brown sugar
- 1 teaspoon cinnamon
- 1 1/2 teaspoons vanilla extract
- 1/2 cup milk
- 1/8 teaspoon of salt



### For the topping:

- 1 cup chopped pecans
- 1 cup dark brown sugar, packed
- 1/2 cup all-purpose flour
- 1/4 cup softened butter (1/2 stick)

### DIRECTIONS:

For the SOUFFLE: Preheat oven to 350 degrees. Grease a 2 1/2 quart baking dish with butter.

Poke the sweet potatoes with a fork and bake on a baking sheet covered with foil for approximately 1 hour to 1 1/2 hours depending on the size of the sweet potatoes. When cool enough to handle, peel the potatoes, place the flesh in a large mixing bowl and mash with a potato masher or food processor until very smooth. Add the eggs, both sugars, butter, vanilla, cinnamon, milk and salt. Combine well with an handheld electric mixture. Pour the mixture into the baking dish.

For the TOPPING: In a medium bowl, stir together the pecans, brown sugar, flour and butter until thoroughly combined. Spoon the mixture over the sweet potatoes, making an even layer. Bake the casserole until slightly browned, approximately 40 minutes. Let the casserole sit for 5 minutes before serving.