

## Sweet Potato Soufflé

**1 CUP SUGAR**

**3-4 CUPS STEAMED SWEET POTATOES**

**1/2 STICK MARGERINE OR SALTED BUTTER**

**2 EGGS**

**1/2 CUP EVAPORATED MILK**

**1 TSP. VANILLA EXTRACT**

**1/4 TSP. CINNAMON**

With an electric mixer and in a large bowl, mix potatoes with sugar, butter, eggs, milk, vanilla, and cinnamon. Spray a 13" x 9" x 2" baking dish with cooking spray and add potato mixture.

### Topping:

**1/2 STICK SALTED BUTTER (ROOM TEMPERATURE)**

**1 CUP BROWN SUGAR**

**1/8 CUP SELF-RISING FLOUR**

**1 CUP CHOPPED PECANS**

In a medium bowl and using a pastry fork or pastry blender, blend butter, brown sugar, and flour well. Blend until it is crumbly and consistent in texture. Add chopped pecans and mix well. Sprinkle on potato mixture and bake at 350 degrees until set. The middle of the casserole must rise just as the sides do. Do not take it out of oven too early. Make sure the middle has risen high. About 45 minutes.

*"This is my mama's recipe and is a must have at every holiday in my family!" -Tammy*