

Sweet Potato Casserole

Casserole:

1 1/2 to 2 pounds sweet potatoes, peeled and cubed
1/3 cup sugar
1/2 cup evaporated milk
1 egg, beaten
Zest of 1 orange
3 tablespoons butter
1/2 teaspoon vanilla
1/4 cup fresh orange juice

Topping:

1/2 cup brown sugar
1/3 cup flour
2 tablespoons butter
1/2 cup pecan pieces
Pecan halves for garnish (optional)

Preheat oven to 350°F. In a large pot, add sweet potatoes and fill with water until the potatoes are just covered. Bring to a boil, turn heat down and gently boil until potatoes are fork tender, about 15 minutes. In a large bowl add: beaten egg, sugar, evaporated milk, orange zest, 3 tablespoons of butter and vanilla.

Add cooked and drained sweet potatoes to the large bowl and break up the sweet potatoes with a wooden spoon or a mixer on low speed. Add the orange juice and mix until combined and potatoes are smooth. Put sweet potato mixture into a greased 9 x 5 loaf pan.

For the crumb topping, mix brown sugar and flour, cut in the 2 tablespoons of butter then stir in the pecan pieces. cover the sweet potato casserole completely with the crumb topping. Decorate with pecan halves if desired. Bake for 25 minutes.

Source: Better Homes and Garden's Magazine, October 1997