

## Laura's Sweet Potato Supreme

5 cups cooked, mashed sweet potato  
¼ cup cream or milk  
2 Tbsp melted butter  
1 tsp paprika

### Topping:

1 cup brown sugar  
2/3 cup butter  
Half pecans for the top

Thoroughly mix potatoes, cream, melted butter and paprika. Spread in an 8x8 glass dish.

Make the topping by heating brown sugar and butter in a saucepan over low heat, stirring constantly until butter has melted but DO NOT cook the mixture.

Spread topping over potato mixture and then decorate with as many or few pecans as you want.

Place in a 350 degree oven for about 45minutes or until lightly browned and bubbling.

- This recipe can be made ahead of time and refrigerated or frozen without the pecans.
- Put the pecans on the top right before baking or they will become soft.
- It can be reheated in a microwave or the oven.
- I doubled this recipe for the Co-op potluck.