

## **Mom's Sweet Potato Casserole**

*(This is mom's favourite version of a Sweet Potato Casserole gathered from various recipes tried over the years.)*

### **Ingredients**

- 6 large sweet potatoes, peeled and cut into large chunks
- 2 large eggs, slightly beaten
- 1/3 - 1/2 cup brown sugar
- 2 Tbsps maple syrup
- 1 tsp salt
- Pinch pepper
- 1 - 2 tsps ground cinnamon
- 1/2 - 1 tsp ground nutmeg
- Topping:
  - 1/2 cup brown sugar
  - 1 cup chopped pecans
  - 1 - 2 Tbsps all purpose flour
  - 1/4 cup melted butter

### **Directions**

Cook sweet potatoes in a large stockpot of boiling salted water ~ 12 - 15 mins till fork tender. Drain well and return to pot. Let cool about 15 mins.

Using electric mixer, whip potatoes till smooth (if needed, add a little orange juice to moisten).

Add eggs, sugar, maple syrup, S&P, cinnamon and nutmeg. Blend well.

Scrape into 8 1/2" x 12" glass baking dish.

Stir together topping ingredients and sprinkle over potatoe mixture.

Bake @ 350 F for about 40 minutes until hot and bubbly.