

Sweet Potato Casserole

Filling:

- *4 tbsp unsalted butter, melted, plus more for buttering the dish*
- *3-4 large sweet potatoes (about 1 3/4 lb), peeled & cubed*
- *1/2 cup Six S Dairy Raw Milk*
- *1/4 cup brown sugar, packed*
- *1 tsp pure vanilla extract*
- *1/2 tsp Redmonds Real Salt*
- *2 Six S Dairy Eggs*

Topping:

- *1/2 cup all-purpose flour*
- *1/2 cup brown sugar, packed*
- *4 tbsp unsalted butter, melted*
- *1/4 tsp Redmonds Real Salt*
- *3/4 cup chopped pecans*

Steps:

- Add peeled and cubed sweet potatoes to a large pot of salted water. Bring to a boil over high heat, then lower the heat to a simmer and cook until the potatoes are very tender, 15-20 minutes. Drain, cool, and mash.
- Preheat the oven to 350 degrees F.
- Butter a 2-quart baking dish.
- Whisk together the butter, mashed sweet potatoes, milk, brown sugar, vanilla, salt, and eggs in a large bowl. Transfer to the prepared baking dish.
- In a medium bowl, combine the flour, brown sugar, butter, and salt until moist and the mixture clumps together. Stir in the pecans. Spread the mixture over the top of the sweet potatoes in an even layer.
- Bake until mostly set in the center and golden on top, 25-30 minutes.
Serve hot.
- Enjoy!