

Sweet Potato Crunch

Sweet Potatoes

3 cups mashed sweet potatoes. Baking them works better than boiling.

$\frac{3}{4}$ cups sugar

3 eggs

$\frac{1}{2}$ cup milk

$\frac{1}{2}$ stick butter

$\frac{1}{2}$ teaspoon salt

1-tablespoon vanilla

Topping

1-cup brown sugar

$\frac{1}{2}$ cup flour

$\frac{1}{2}$ stick butter

1-cup pecans

Combine sweet potatoes with following six ingredients. Pour into baking dish.

Mix and blend topping ingredients by hand. Spread on potato mixture and bake at 350 degrees until topping is light brown.

Note: If you're using a deep dish or increasing the recipe, it's a good idea to bake the sweet potato mixture for $\frac{1}{2}$ hour before adding the topping. This will help make sure the potato mixture is fully cooked without the risk of burning the topping.