



Sweet Potato Casserole

2 Eggs

3 cups Sweet Potatoes, cooked and mashed

1/3 cup butter, melted

1/2 cup sugar

2/3 cup milk

1/2 teaspoon cinnamon

1/4 teaspoon nutmeg

6 tablespoons butter, softened

1/2 cup brown sugar

3/4 cup cornflakes, crushed

1/2 cup nuts, chopped

Beat eggs, the more they are beaten the better.

Combine sweet potatoes, melted butter, sugar, milk, cinnamon and nutmeg with eggs. Bake for 30 minutes in a 350° F oven.

In another bowl, mix softened butter, brown sugar, corn flakes and nuts. Sprinkle over casserole and bake at 350° F for an additional 10 to 15 minutes.

Submitted by: Gail Jezowski, OWP Participant 2011



Beat:

2 eggs (the more you beat them the better)

Add:

3 c cooked and mashed sweet potatoes

1/3 c melted butter

1/2 c white sugar

2/3 c milk

1/2 tsp cinnamon

1/4 tsp nutmeg

Bake 1/2 hr at 350 degrees

Meanwhile mix together:

6 tbsp softened butter

1/2 c brown sugar

3/4 c crushed corn flakes

1/2 c chopped nuts (optional)

Sprinkle over casserole and bake 10-15 min more

