**Sweet Potato Casserole**

(Katie Hamilton “Diamond Dishes”)

Makes 8-10 servings

**Casserole**

 2# medium orange-fleshed sweet potatoes

 ½ cup sugar ½ cup whole milk

 4 Tablespoons butter, melted, plus more to grease dish

 1 teaspoon vanilla extract ½ teaspoon salt

**Topping**

 1 cup packed light brown sugar 1/3 cup flour

 1 cup (4 oz.) coarsely chopped pecans

 5 Tablespoons butter, melted

1. Pierce each sweet potato a few times with a fork. Microwave on high, turning halfway through cooking, until tender, about 15 minutes. (Or roast them in a roasting pan in a 400 F oven until tender, about 1 hr.) Let cool until easy to handle.
2. Position a rack in the center of the oven and pre-heat the oven to 350 F. Lightly butter an 8 x 11 ½ baking dish.
3. Peel the sweet potatoes. Transfer the flesh to a large bowl. Add the sugar, milk, melted butter, eggs, vanilla, and salt. Mash with an electric mixer set on low speed until smooth. Spread in the dish.
4. To make the topping, using your fingertips, work the brown sugar, pecans, flour, and melted butter together in a medium bowl until combined. Sprinkle evenly over the sweet potato mixture.
5. Bake until the casserole is bubbling around the edges, about 30 minutes. Let cool for 5 minutes. Serve warm.