



Sweet Potato Bake – *allrecipes.com*

2 (29 ounce) cans sweet potatoes in light syrup, drained

½ cup white sugar

½ cup butter, melted

2 eggs, beaten

1 teaspoon vanilla extract

⅓ cup milk

⅓ cup butter, melted

1 cup brown sugar

½ cup all-purpose flour

1 cup pecan halves

Directions

- Preheat oven to 350 degrees F (175 degrees C).
- Mash sweet potatoes.
- Stir in sugar, 1/2 cup melted butter, eggs, vanilla and milk until smooth.
- Pour into 9x13 inch baking dish and spread evenly.
- In a separate bowl, combine 1/3 cup melted butter, brown sugar and flour. Stir in pecans.
- Spread topping evenly over potatoes.

Bake in preheated oven 25 minutes, until top is golden and potatoes are hot and bubbly.