

Sweet Potato Casserole with Pecan Topping: A Must-Have for Your Holiday Table

Sweet Potato Casserole with Pecan Topping: A Holiday Tradition



OVEN
350°F

TIME
20 min

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INGREDIENTS

- 4 large sweet potatoes
- 1/2 cup brown sugar
- 1/4 cup milk
- 1/4 cup unsalted butter, melted
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1 cup chopped pecans
- 1/2 cup mini marshmallows (optional)

DIRECTIONS

1. Preheat your oven to 350°F (175°C).
2. Peel and chop the sweet potatoes, then boil them in a large pot until tender, about 15-20 minutes.
3. Drain the sweet potatoes and transfer them to a mixing bowl. Mash them until smooth.
4. Add brown sugar, milk, melted butter, eggs, vanilla extract, cinnamon, and nutmeg to the mashed sweet potatoes. Mix until well combined.
5. Pour the sweet potato mixture into a greased baking dish.
6. In a separate bowl, combine chopped pecans with a tablespoon of melted butter and a sprinkle of brown sugar. Mix well and spread over the sweet potato mixture.
7. If desired, sprinkle mini marshmallows on top for an extra touch of sweetness.
8. Bake in the preheated oven for 30 minutes, or until the topping is golden brown.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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