

# Tabitha's Sweet Potato Casserole Recipe

## Sweet Potato Filling:

- 3 pounds sweet potatoes (about 4 medium)
- ½ stick (4 tablespoons) unsalted butter, melted
- ½ cup milk of choice
- ¼ cup maple syrup
- ½ teaspoon vanilla extract
- ¼ teaspoon ground nutmeg
- ½ teaspoon fine salt

## Pecan Topping:

- 3 tablespoons unsalted butter, softened
- ¼ cup packed brown sugar
- ¾ cup pecan halves or pieces, finely chopped
- ½ teaspoon ground cinnamon
- Pinch of fine salt

## Instructions:

### 1. Preheat the Oven:

- Preheat the oven to 425°F (220°C).
- Line a large, rimmed baking sheet with parchment paper to catch any sweet potato drippings.
- Grease a 9-inch square casserole dish with butter or cooking spray.
- Leave the butter for the topping at room temperature to soften.

### 2. Prepare the Sweet Potato Filling:

- Prick each sweet potato about 5 times with a fork to allow steam to escape.
- Place the whole sweet potatoes on the prepared baking sheet and bake until they are soft. This should take between 45 minutes to 1 hour 15 minutes, depending on their size.
- Set the baked sweet potatoes aside to cool for a few minutes.

**3. Reduce Oven Temperature:**

- Lower the oven temperature to 350°F (175°C).

**4. Scoop and Mash Sweet Potatoes:**

- Once the sweet potatoes are cool enough to handle, slice each one in half and use a large spoon to scoop the insides into a large mixing bowl. Discard the skins.
- Add the melted butter, milk, maple syrup, vanilla, nutmeg, and salt to the bowl.
- Use a hand mixer to whip the ingredients until smooth and creamy (or mash by hand using a potato masher or spoon).
- Spread the mixture evenly in the prepared casserole dish.

**5. Prepare the Pecan Topping:**

- In a medium bowl, combine the softened butter, sugar, pecans, cinnamon, and salt.
- Stir until the ingredients are well mixed.
- Spread the pecan topping evenly over the sweet potato filling.

**6. Bake the Dish:**

- Bake the sweet potato casserole for about 30 minutes, until the pecans are golden and the filling is bubbling around the edges and warmed through.

**7. Serve:**

- Remove from the oven and serve warm.

Enjoy your delicious sweet potato casserole!