



**RECIPE NAME:** Sweet Potato Casserole

**FROM THE KITCHEN OF:** Rebecca Rogge '00

### INGREDIENTS:

3 cups cooked, mashed sweet potatoes (about 3 lbs. whole)  
1 cup sugar  
2 eggs  
1 teaspoon vanilla  
1 stick butter, softened

### TOPPING

1/3 cup butter  
1/3 cup flour  
1 cup brown sugar  
1 cup chopped pecans or walnuts

### INSTRUCTIONS:

Mix well the sweet potatoes, 1 cup sugar, eggs, vanilla, and stick of butter so everything is smooth. Pour into greased 9 x 13 baking dish. Combine remaining ingredients separately for form the crumble topping. Spread evenly on top of sweet potatoes. Bake 40-45 minutes at 350 degrees.

**Additional Notes:** This is a favorite at both Thanksgiving and Christmas, but can also be served throughout the year. My husband (Matt Rogge, 2000) took me home to have Thanksgiving with his family while we were dating in college. I had never tried sweet potatoes and once I tried these, I have been making them annually at the holidays since. I also introduced the recipe to my family as well, and we all love this side dish!

