Bubbie's Space



Bubbie's Classic Sweet Potato Casserole



Creamy, buttery mashed sweet potatoes sweetened with brown sugar, cinnamon and vanilla, topped with a delicious crunchy pecan crumble. This is comfort food at its holiday best!

Prep Time: 20 Minutes | **Cook Time:** 30–35 Minutes | **Servings:** 8–10

Ingredients

Sweet Potato Filling

- 4 large sweet potatoes (about 3 lbs)
- ½ cup butter, melted
- ½ cup brown sugar
- ¼ cup milk
- 2 eggs, beaten
- 1 teaspoon vanilla extract
- 1 teaspoon cinnamon
- ¼ teaspoon nutmeg
- ½ teaspoon salt

Pecan Crumble Topping

- ¾ cup brown sugar
- ½ cup all-purpose flour
- ½ cup chopped pecans
- ¼ cup melted butter

Optional Add-On

- 2–3 cups mini marshmallows (for a classic, extra-sweet holiday topping!)

Instructions

1. Preheat oven to 350°F.
2. Peel and cut sweet potatoes into chunks.
3. Boil in a large pot of water for 15–20 minutes, until fork tender.
4. Drain well and mash until smooth.
5. Add melted butter, brown sugar, milk, eggs, vanilla, cinnamon, nutmeg and salt. Mix until creamy.
6. Spread mixture into a greased 9×13-inch baking dish.
7. In another bowl, combine brown sugar, flour, pecans and melted butter.
8. Sprinkle the pecan topping evenly over the sweet potatoes.
9. Bake uncovered for 30–35 minutes until hot and golden.
10. Let rest for 5–10 minutes before serving.

Bubbie's Tip:

Want the best of both? Add mini marshmallows on top during the last 5–10 minutes of baking for a golden, gooey finish with pecans!