



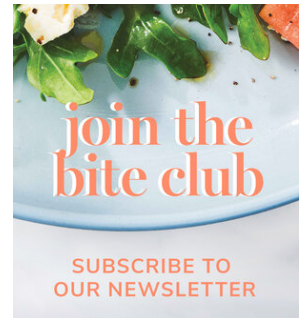
praline-topped sweet potato casserole

Eureka! We've discovered the 32nd flavor! A scoop of this irresistible side dish – pillowy mashed sweet potatoes buried under a crunchy streusel topping – and you'll see why it belongs alongside Rocky Road and Mint Chocolate Chip. Enjoy the sweet satisfaction without the ice cream headache, but come Thanksgiving, look for our creation (Pilgrim Praline? Yummy Yam?) in the freezer case.

SERVES: 8



julie albert & lisa gnat



ingredients

- 5 medium sweet potatoes, peeled and quartered
- 1/2 cup packed brown sugar
- 1 1/2 tsp vanilla extract
- 2 large egg whites
- 1/2 cup evaporated milk

Streusel Topping

- 1 cup flour
- 2 2/3 cup packed brown sugar
- 1/2 cup chopped pecans, toasted
- 1/4 cup melted butter
- 1/2 tsp ground cinnamon
- 2 tsp cinnamon-sugar, for topping

print



directions

- 1.** Preheat oven to 350°F. Coat an 11x7-inch baking dish with non-stick cooking spray.
- 2.** Place quartered sweet potatoes in a large pot and cover with cold water. Bring to a boil over high heat. Reduce heat, simmering for 15-20 minutes or until very tender. Drain well, place potatoes in a large bowl and mash.
- 3.** For the streusel topping, in a small bowl, combine flour, brown sugar, pecans, butter and cinnamon.
- 4.** Stir 1 cup of streusel into mashed sweet potatoes. Add brown sugar, vanilla, egg whites and evaporated milk, stirring to combine. Spoon into prepared baking dish, sprinkle with remaining topping and cinnamon-sugar. Bake uncovered for 45 minutes.

“Some people think I look like a sweet potato, I consider myself a spud with a heart of gold.”

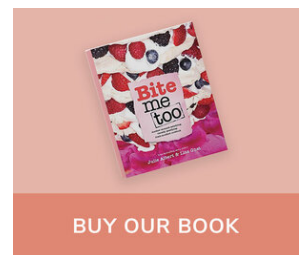
– SHIRLEY MACLAINE



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