Sweet Potato Casserole with Brown Sugar Pecan Crust

Serves 8 · Bake at 350°F for 30 minutes · Rest at least 30 minutes

Brown Sugar Pecan Crust

1½ cups brown sugar
½ cup flour
1½ cups chopped pecans
½ cup melted butter

Sweet Potato Filling

1½ cups sugar
½ teaspoon salt
½ teaspoon vanilla
4 cups mashed sweet potatoes
2 eggs, well beaten
½ cup butter

Directions

1. Preheat the oven to 350°F and butter a baking dish.
2. Stir together the brown sugar, flour, chopped pecans, and melted butter until evenly combined. Set aside.
3. In a separate bowl, add the filling ingredients in the order listed and mix thoroughly.
4. Spread the sweet potato filling in the buttered dish. Sprinkle the pecan mixture evenly over the top.
5. Bake for 30 minutes. Let the casserole rest for at least 30 minutes before serving.

