



Easy Sweet Potato Casserole



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Introduction

Sweet potato casserole is a delightful dish that combines the natural sweetness of potatoes with a rich and creamy texture. This easy recipe is perfect for holiday gatherings or family dinners and is sure to please both kids and adults alike. With simple ingredients and straightforward preparation, you can create a comforting side dish that shines on any table.

Detailed Ingredients with measures

Sweet Potatoes: 4 cups, mashed

Butter: 1/2 cup, melted

Brown Sugar: 1/2 cup

Milk: 1/2 cup

Vanilla Extract: 1 teaspoon

Eggs: 2, beaten

Salt: 1/2 teaspoon

Topping:

Chopped Pecans: 1/2 cup

Marshmallows: 1 cup

Prep Time

20 minutes

Cook Time, Total Time, Yield

Cook Time: 30 minutes

Total Time: 50 minutes

Yield: Serves 8-10

Enjoy your cozy sweet potato casserole that is both easy to make and delicious!



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Detailed Directions and Instructions

Preheat the Oven

Preheat your oven to 350°F (175°C).

Prepare the Sweet Potatoes

Peel and chop the sweet potatoes into small, evenly-sized pieces.

Boil the Sweet Potatoes

Place the chopped sweet potatoes in a large pot of boiling water. Cook for about 15-20 minutes, or until they are fork-tender.

Drain and Mash

Once cooked, drain the sweet potatoes and return them to the pot. Mash the sweet potatoes until smooth.

Add Ingredients

Incorporate brown sugar, vanilla extract, and a pinch of salt into the mashed sweet potatoes. Mix until fully combined.

Transfer to Baking Dish

Spread the sweet potato mixture evenly in a greased baking dish.

Prepare the Topping

In a medium bowl, mix together chopped pecans, flour, and melted butter until combined.

Top the Casserole

Sprinkle the pecan topping evenly over the sweet potato mixture in the baking dish.

See also [Ultimate Queso Dip](#)

Bake

Place the baking dish in the preheated oven and bake for 25-30 minutes or until the topping is golden brown.

Cool and Serve

Allow the casserole to cool slightly before serving.

Notes

Sweet Potato Selection

Choose firm, unblemished sweet potatoes for the best results.

Storage

Store leftovers in an airtight container in the refrigerator for up to three days.

Reheating

Reheat in the oven or microwave until heated through.

Customization

Feel free to add marshmallows or spices, such as cinnamon, for

additional flavor.



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Cook techniques

Preparing Sweet Potatoes

Start by peeling and chopping the sweet potatoes into uniform pieces to ensure even cooking. Boil or steam them until they are fork-tender.

Mashing Sweet Potatoes

Once cooked, mash the sweet potatoes using a potato masher or a fork until smooth. For a creamier texture, you can use a hand mixer.

Combining Ingredients

Mix the mashed sweet potatoes with sugar, milk, eggs, vanilla, and spices in a large bowl until fully incorporated.

Creating the Topping

In a separate bowl, combine the flour, brown sugar, and melted butter to create a crumbly topping. You can also add chopped pecans or marshmallows for extra flavor and texture.

Baking the Casserole

Spread the sweet potato mixture evenly in a baking dish and top with the crumbly mixture. Bake in a preheated oven until the top is golden brown and the casserole is heated through.

FAQ

Can I use canned sweet potatoes for this recipe?

Yes, you can use canned sweet potatoes, but make sure to drain them

well and adjust the sugar if necessary.

See also [Pumpkin Spice Waffles Recipe for Fall Mornings](#)

How do I store leftover sweet potato casserole?

Store leftover casserole in an airtight container in the refrigerator for up to 3 days. Reheat in the oven or microwave before serving.

Can I make this casserole ahead of time?

Yes, you can prepare the casserole in advance and store it in the refrigerator before baking. Bake it just before serving.

Is this recipe gluten-free?

To make the casserole gluten-free, substitute the all-purpose flour with a gluten-free flour blend.

Can I add marshmallows to this casserole?

Yes, mini marshmallows can be added to the topping for a sweeter, more indulgent dessert.



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Conclusion

The easy sweet potato casserole is a delightful dish that combines sweet and savory flavors, making it an excellent choice for any gathering or family meal. Its creamy texture and crunchy topping create a balance that is sure to please everyone at the table. This recipe not only highlights the deliciousness of sweet potatoes but also offers versatility in ingredients and presentation, allowing for personal touches that can elevate the dish even further.

More recipes suggestions and combination

Sweet Potato and Black Bean Enchiladas

Combine sweet potatoes with black beans and spices for a flavorful vegetarian enchilada dish that's perfect for weeknight dinners.

Sweet Potato Hash with Eggs

Sauté diced sweet potatoes with onions and bell peppers, then top with fried or poached eggs for a hearty breakfast option.

Sweet Potato Pancakes

Transform sweet potatoes into light and fluffy pancakes, perfect for a unique breakfast treat drizzled with maple syrup.

Mashed Sweet Potatoes with Garlic

Prepare creamy mashed sweet potatoes infused with roasted garlic for a savory side dish to accompany roasted meats.

See also [Coquito Puerto Rican Coconut Eggnog](#)

Sweet Potato Fries

Cut sweet potatoes into fry shapes, season with spices, and bake until crispy for a delicious and healthier alternative to regular fries.

Sweet Potato and Chickpea Salad

Mix roasted sweet potatoes with chickpeas, greens, and a tangy dressing for a nutritious and filling salad.



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