

Sweet Potato Casserole

Classic Sweet Potato Casserole with pecan topping - creamy, spiced sweet potatoes topped with crunchy pecans.
Perfect holiday side dish recipe.

20 min

PREP

30 min

COOK

50 min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Ingredients

- 4 sweet potato
- 3 cup brown sugar
- 3 cup unsalted butter
- 2 egg
- 1 cup flour
- 1 tsp vanilla extract
- 1 tsp cinnamon
- 1 tsp nutmeg
- 1 cup marshmallow
- 1 tsp salt

Instructions

- 1 Prepare the sweet potatoes**

Preheat oven to 175°C (350°F). Pierce 4 sweet potatoes all over with a fork and place on a baking sheet.
- 2** Roast sweet potatoes for 45-60 minutes until they yield to gentle pressure and a knife slides through easily. Remove and let cool for 10 minutes.
- 3** Cut sweet potatoes in half lengthwise and scoop flesh into a large bowl, discarding skins. Mash until completely smooth using a potato masher or electric mixer.
- 4 Make the casserole base**

Beat 2 eggs lightly in a small bowl. Add beaten eggs, 1 cup brown sugar, 1 teaspoon vanilla extract, 1 teaspoon cinnamon, and 1 teaspoon salt to mashed sweet potatoes.

- 5 Mix all ingredients until well combined and smooth. Grease a 23x33cm (9x13 inch) baking dish with butter.
- 6 Spread sweet potato mixture evenly in prepared baking dish, smoothing the top with a spatula.
- 7 **Make the pecan topping**
Combine 1 cup chopped pecans, remaining brown sugar, and 1 teaspoon ground nutmeg in a medium bowl. Mix with your fingers until evenly distributed.
- 8 Sprinkle pecan mixture evenly over sweet potato base, covering the entire surface.
- 9 **Bake the casserole**
Bake for 25-30 minutes until the topping is golden brown and the casserole is set in the center with no jiggle when gently shaken.
- 10 Cool for 10 minutes before serving to allow the casserole to firm up properly.

Tips

Sweet Potato Selection: Choose firm sweet potatoes with smooth, unblemished skin. Avoid potatoes with soft spots, sprouts, or dark patches, as these indicate deterioration.

Achieving Smooth Texture: For the silkiest casserole, pass cooked sweet potatoes through a fine-mesh sieve or food mill before mixing with other ingredients. This removes any stringy fibers.

Preventing Curdling: Allow cooked sweet potatoes to cool slightly before adding eggs to prevent them from scrambling. Mix eggs thoroughly with the sweet potato base.

Topping Success: Keep pecan topping ingredients cold until ready to use. Cold butter creates better texture in the streusel. Pulse ingredients in a food processor for even distribution.

Testing for Doneness: The casserole is ready when the center is set and doesn't jiggle when gently shaken. A knife inserted near the center should come out mostly clean.

Preventing Overbaking: Cover with foil if the topping browns too quickly. The casserole should be golden and bubbly around the edges but not dried out.

Flavor Enhancement: Add a pinch of cardamom or ginger alongside traditional spices for complexity. A tablespoon of bourbon or maple syrup elevates the flavor profile.