

Sweet Potato Casserole

Casserole

10 medium sweet potatoes

1 stick butter

$\frac{2}{3}$ cup sugar

$\frac{1}{3}$ cup light brown sugar

$\frac{1}{2}$ cup honey

2 tsp. vanilla

$\frac{3}{4}$ tsp. nutmeg

3 eggs, beaten

2 $\frac{1}{2}$ cups hot milk

Topping

1 cup flour

1 cup light brown sugar

$\frac{1}{2}$ tsp. cinnamon

$\frac{1}{2}$ tsp. nutmeg

1 stick butter

1 cup pecans

Preheat oven to 375°F. Butter a 13x9x2 (inch) pan.

Bake the potatoes for about 1 $\frac{1}{2}$ hours or until soft inside. Let cool, then peel. Beat the potatoes with a mixer in a bowl.

Add butter, sugar, honey, vanilla and nutmeg; mix until blended. Add eggs and beat for two minutes.

Gradually add hot milk and beat at low speed until blended. Pour the casserole mix into the 13x9 pan.

Combine the topping ingredients and sprinkle over the casserole mixture.

Bake for 1 $\frac{1}{2}$ hours or until the top is golden brown.

Cover the outer two inches off the casserole with foil if the edges brown too quickly.

The casserole and topping may be pre-made and refrigerated overnight. Restore to room temperature before baking.