

SWEET POTATO CASSEROLE WITH COCONUT AND PECANS

from the kitchen of amber adams

ingredients

- 3-4 pounds sweet potatoes, peeled and cut into 1-inch pieces
- kosher salt (about a ½ teaspoon)
- 1 cup sweetened shredded coconut (You can use unsweetened if you don't like it too sweet)
- ½ cup packed light brown sugar
- ½ cup chopped pecans
- ½ cup granulated sugar
- ⅓ cup whole milk
- ½ cup (1 stick) unsalted butter, cut into pieces
- 3 large eggs
- 1 teaspoon pure vanilla extract

steps

1. Place the potatoes in a large pot and add water to cover. Add salt to taste. Reduce heat and simmer until very tender, 20 to 25 minutes. Drain the potatoes and return them to the pot. You can also bake the potatoes till tender and then remove skin.
2. Meanwhile, heat the oven to 325°F. In a small bowl, combine the coconut, brown sugar, pecans, and ½ teaspoon salt.
3. Add the granulated sugar, milk, butter, eggs, vanilla, and ½ teaspoon salt to the potatoes and mash until smooth.
4. Transfer the mixture to an 8-inch square or another shallow 2-quart baking dish and sprinkle with the coconut mixture. Bake until heated through (tent loosely with foil if the top browns too quickly), 30 to 35 minutes.