

## Seasonal Eating



## Sweet Potato Soufflé

4-5 sweet potatoes, cooked and mashed to make 3 cups OR  
2 (28-ounce) cans sweet potatoes, drained  
1 cup sugar  
1/2 cup milk  
1/3 cup butter, softened  
2 eggs  
1 teaspoon vanilla extract  
1 cup coconut  
1 cup chopped pecans  
1 cup brown sugar  
1/3 cup flour  
1/3 cup butter, melted

In mixing bowl, beat mashed sweet potato, sugar, milk, butter, eggs and vanilla until well mixed. Spoon into greased 2 quart casserole. In bowl, combine coconut, pecans, brown sugar, flour and melted butter. Sprinkle over the top of the sweet potato mixture. Bake at 375 degrees for 25 minutes.