



Somethin' In The Oven With Shana Lovin is on KRIG 104.9 FM every Wednesday morning at 8:15:

### **Sweet potato casserole**

4 cups sweet potatoes, cubed  
1/2 cup white sugar  
2 eggs, beaten  
1/2 tsp salt  
4 Tbsp softened butter  
1/2 cup milk  
1/2 tsp vanilla  
1/2 cup packed brown sugar  
1/3 cup all purpose flour  
3 Tbsp softened butter  
1/2 cup chopped pecans

Preheat oven to 325 degrees. Put sweet potatoes in medium saucepan with water to cover. Cook on medium high heat until tender; drain and mash.

In a large bowl, mix together sweet potatoes, white sugar, eggs, salt, butter, milk and vanilla. Mix until smooth. Pour into 9 x 13 baking dish.

In a medium bowl, mix brown sugar and flour. Cut in butter until the mixture is coarse. Stir in pecans. Sprinkle the mixture over the sweet potato mixture.

Bake in preheated oven 30 min or until toping is lightly brown.



**KEEPSAKE  
CANDLES**