

GEORGIA SWEET POTATO SOUFFLE CRUNCH

RECIPE COURTOSEY OF: THE GEORGIA FARM MONITOR

Ingredients

- 3 cups cooked, mashed Georgia sweet potatoes
- 1 cup sugar
- 1/2 teaspoon salt
- 2 eggs, beaten
- 2 1/2 tablespoons butter, melted
- 1/2 cup milk
- 1 teaspoon vanilla
- 2 1/2 tablespoons butter
- 1 cup brown sugar
- 1/3 cup flour
- 1 cup chopped Georgia pecans

Directions

1. Mix together first 7 ingredients and pour into a greased 9" x 13" baking dish.
2. Combine all remaining ingredients for topping, and carefully cover sweet potatoes.
3. Bake at 350° for 35 minutes.

