

Sweet Potatoes

Ingredients

2 ½- 3 lbs. cooked sweet potatoes (or 6 cups)

2 eggs

½ cup melted butter (1 stick)

1 tsp. cinnamon

1 cup pecan halves

¾ cup brown sugar

1 tsp. salt

up to 1 cup orange juice



1. Boil and mash the sweet potatoes.
2. Beat in eggs, ¼ cup brown sugar, ¼ cup melted butter, salt and cinnamon
If potatoes are dry, beat in orange juice
3. Place in a 1/12- 2 quart casserole. Refrigerate.
4. Before baking, sprinkle with remaining sugar and drizzle with remaining butter. Bake ½ hour at 350 degrees F.
5. Top with pecans. Enjoy!

Source: Daniela Cazacu (my mother-in-law's recipe)