

CLASSIC SWEET POTATO CASSEROLE

with brown sugar, pecans
(and no marshmallows)

Recipe courtesy Pam Bigham Fulk
Photos © 2010 by Alice Alfonsi who writes
[The Coffeehouse Mysteries](#) as Cleo Coyle
with her husband, Marc Cerasini

*Are you still looking for a show-stopping
side dish for Thanksgiving? Look no more.*

*“Sweet Potato Casserole is what I’m asked to bring time and time again,”
Coffeehouse Mystery reader Pam Bigham Fulk wrote to me last year. “I
never come home with leftovers! Enjoy!”*

*Thank you to Pam for sharing this classic, comfort food recipe. Have a
delicious Thanksgiving, everyone! ~ Cleo*



Ingredients:

3 cups mashed sweet potatoes*
1 cup brown sugar (*I used dark brown*)
2 eggs, lightly beaten with fork
1 teaspoon vanilla
1/2 cup milk
1/2 cup melted butter (*1 stick*)*

For topping:

1/2 cup brown sugar (*I used dark brown*)
1/3 cup flour
1/2 cup melted butter (*1 stick*)*
1 cup chopped pecans

***See my 2 notes before making.**



Cleo Note #1: Now you *know* freshly boiled and mashed sweet potatoes are going to taste much better than canned. Simply peel 3 medium sweet potatoes (between 1-1/2 to 2 pounds in total weight). Slice them up and throw them into water that's been brought to a rolling boil. Cook them 20 minutes, uncovered in the boiling water. Drain well and mash. Do it the night before, store in the fridge, and you're all set to throw together this casserole on Thanksgiving Day.



Mashing fresh potatoes always tastes better than canned. *And* you get a free session of primal smashing therapy—just before the in-laws arrive. *Priceless.*

Casserole Preparation:

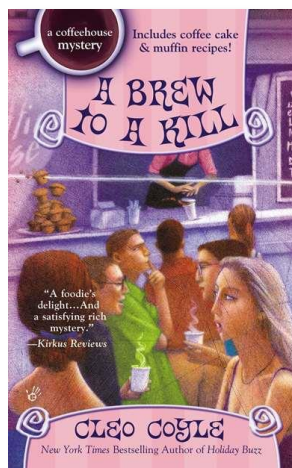
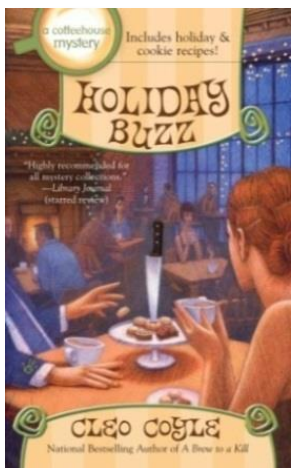
Combine first 6 ingredients. Pour into a buttered 1 1/2 to 2-quart casserole dish. (*In my photos, the dish is 1-1/2 quart in size.*) Mix remaining ingredients together and sprinkle over top. Bake at 350° F. for 30 to 40 minutes, until hot and browned.



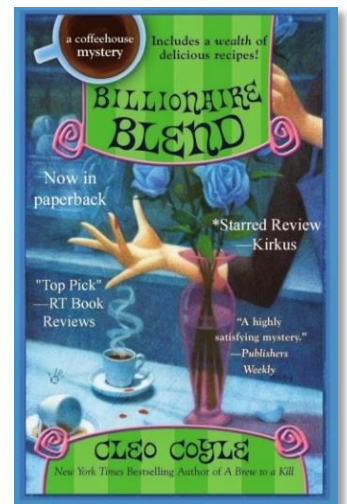
Cleo's note #2: This is one delicious casserole. Only one small note of warning here. With the amount of butter and sugar in this baby, this is also one very rich casserole. But, hey, it's once a year, right? Still, I think this casserole would taste just as good with the amount of butter reduced by half, cutting it back to 1/4 cup in the potato mixture and 1/4 cup in the topping. (1/4 cup = 1/2 stick, which would give you a total of 1 stick of butter for the entire recipe instead of 2 sticks.)



Eat with joy! ~ Cleo



Cleo Coyle's [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo's online coffeehouse at www.CoffeehouseMystery.com And her recipe blog at www.CleoCoyleRecipes.com



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