

Sweet Potato Casserole with Brown Sugar Topping

Sweet potato filling

2 cans yams in syrup, 29 ounces each, drained
1/2 cup sugar
1/2 cup butter, melted
2 eggs, well beaten
1 teaspoon vanilla
1/3 cup milk

Brown sugar topping

1 cup packed brown sugar
1/2 cup flour
5 tablespoons butter, melted

The 29 ounces refers to the size printed on each can, not the weight of the drained yams. Drain off the syrup before making the filling.

Instructions

1. Heat the oven to **350°F**. Have a **2-quart casserole dish** ready.
2. Warm the drained yams slightly, then mash them in a mixing bowl.
3. Stir in the sugar, melted butter, well-beaten eggs, vanilla, and milk until combined.
Transfer the filling to the casserole dish and spread it evenly.
4. In a separate bowl, stir together the packed brown sugar, flour, and 5 tablespoons melted butter. Distribute the topping over the filling.
5. Bake at **350°F**. The original recipe calls for **25 minutes**; use that as a guide rather than a guarantee that the center is done. Check with a food thermometer and continue baking as needed until the center reaches **165°F**, the FoodSafety.gov minimum temperature for casseroles.

Make ahead and freezing

Prepare the day before and refrigerate until ready to bake. A cold casserole needs extra baking time; do not rely on 25 minutes. Check that the center reaches 165°F.

Freezing has not been tested for this version.

Food safety: Keep the prepared casserole covered and refrigerate promptly at **40°F or below**. Refrigerate cooked leftovers in shallow containers within **2 hours** of cooking or removal from hot holding (**1 hour above 90°F**). Use refrigerated leftovers within **3 to 4 days** and reheat to **165°F**.