

Becky's Sweet Potato Casserole ~ VERY Yummy!!!

2 – 16 oz cans sweet potatoes (drained)
¾ stick butter, softened
2 eggs
1 ½ cups sugar
2 Tbs cornstarch (dissolved in a little milk)
1 cup milk
Cinnamon to taste

Pre-heat oven to 400 degrees. Grease/oil casserole pan. Cream sweet potatoes, butter and sugar in a food processor. Add remaining ingredients. Mix well. Pour into a 11x13 casserole/cake pan. Bake for 20-25 minutes.

Topping: (I normally double the topping as it is my favorite part!)

1 cup crushed cornflakes
½ cup brown sugar
¾ cup butter, melted
1 cup coconut flakes (I like Angle Flake)
½ cup chopped nuts (I use pecans)

Mix all ingredients together. Sprinkle over top of casserole, continue baking for 20-25 minutes or until set and top begins to toast lightly brown.

Enjoy!!!