

Unless you are feeding only 2 people, I'd say double or triple this recipe. I never use canned yams. Buy fresh sweet potatoes or yams and cook them. There's a huge difference. I'll give tips for selecting the right ones.

Sweet Potato Souffle Ingredients

3 cups cooked sweet potatoes
1 cup sugar
2 eggs beaten
1/2 stick margarine (melted)
1/2 cup milk
1 teaspoon vanilla
1/2 teaspoon salt

For the above recipe, you'll need 3-4 sweet potatoes or yams. Peel, slice into round 1/4 to 1/2 inch pieces (these boil faster) and boil until tender, then drain. I avoid getting the large sweet potatoes, as they tend to be stringy. Look for the longer and skinnier, not the ones that are baseball sized. Once boiled and cooled enough to handle, measure the sweet potatoes, put in a large bowl, and mash them until all chunks are gone. Add remaining ingredients and mix well. The mixture consistency is not real soupy and not real dry. I have found by cooking it so much to be able to look at it and tell the correct consistency. I may cook it for Christmas this year and

if I do, I'll take pictures to post and may even do a video.

TIP: Make the night before and place in the refrigerator to sit. If you do this, you will have to bake it for a longer period of time because the mixture will go in the oven cold. (Add at least 30 minutes to bake time if it goes in cold.)

When ready to bake, preheat oven 350 degrees and prepare nut topping.

Nut Topping Ingredients

1/2 cup light brown sugar
1/3 cup plain flour
1/2 stick margarine – softened – do not microwave, let sit out to soften
1/2 cup chopped pecans

Combine light brown sugar with plain flour. Mix in SOFTENED butter. If you melt the butter in this step, you will make the topping soggy and sticky. I promise you, you don't want a soggy-sticky topping. Add pecans and mix. Pour the sweet potato mixture in a baking dish. If you use this recipe without doubling it, place in a smaller baking dish, like an 8 x 4 possibly and 8x8. If you double or triple it, you'll need to decide on the size baking dish. You don't want the mixture to be over 2 inches including the topping. If it is, it will take longer to bake. Once mixture is in the baking dish, evenly spread the nut topping over the top. It's best to use your hands to do this step instead of trying to do it with a spoon. You want it get it evenly coated. Normal baking time is 350 degrees for 35 minutes. If it goes in cold, or you make it larger, you may have to bake longer. You will be able to tell when you see the nut topping starting to brown.