

SWEET, SWEET POTATOES

SOURCE: It's a Secret Cookbook (each recipe has a secret/special ingredient)

INGREDIENTS:

4 large sweet potatoes
1/2 C brown sugar, packed
1 cube real butter
2 eggs
1 tsp VANILLA (this recipe's secret)
1/3 C WHIPPING CREAM (another of this recipe's secrets)

TOPPING

1/3 C real butter, melted
1 C brown sugar
12 C flour
1 C roasted pecans, chopped

DIRECTIONS:

Boil/drain & mash sweet potatoes - mix in sugar, butter, eggs, VANILLA & WHIPPING CREAM. Put in 13x9" baking dish.

Topping: Melt butter & mix in remaining ingredients. Sprinkle atop potato mixture. Bake 25 minutes at 350° F.

[A touch of Grand Marnier is nice too - added when making the potato mixture. JWF]