RECIPE

Sweet Potato Casserole

Roasted, mashed sweet potatoes with a hint of orange under an oat and pecan crumble, a make-ahead side for the Thanksgiving dinner table.

MAKES

8 servings US Metric

TOTAL

1 h 35 min

Ingredients

- [ ] 3 lb sweet potatoes, scrubbed
- [ ] 3 tbsp butter, melted
- [ ] 1 egg
- [ ] ¼ cup 2% milk
- [ ] 1 tsp vanilla extract
- [ ] ½ tsp cinnamon
- [ ] ¼ tsp salt
- [ ] 1 tsp grated orange zest
- [ ] ½ cup rolled oats
- [ ] ½ cup pecans, chopped
- [ ] Butter for the dish

Method

1. Heat the oven to 400 °F. Prick the sweet potatoes a few times with a fork, set them on a lined sheet pan, and roast 50 to 60 minutes, until a knife slides in with no push.
2. Lower the oven to 350 °F. Butter a 2-quart baking dish.
3. Let the potatoes cool 10 minutes, then peel and mash them in a big bowl. You should have about 5 cups.
4. Stir in the melted butter, egg, milk, vanilla, cinnamon, salt and orange zest until smooth. Spread in the dish.
5. Toss the oats and pecans together and scatter them over the potatoes.

6. Bake 35 to 40 minutes, until the middle reads 160 °F on a thermometer because there is egg in it, and the oats and pecans are toasted.

7. Rest 10 minutes before serving.