

# Sweet Potato Casserole THREE Ways

*Sunrise, S'mores, or Streusel-Style*

**SERVES:** at least 8

**PREP TIME:** 1 to 1 ½ hours

**COOKING TIME:** 20-25 minutes



## INGREDIENTS

3 lbs sweet potatoes, peeled and diced into cubes

1 stick Butter

¼ cup brown sugar

2 TBSP maple syrup

½ tsp cinnamon

1/8 – 1/4 tsp freshly ground nutmeg

1 ¼ cup (10-oz) whole milk

¼ cup (2-oz) heavy cream

\*Desired Topping (see recipes below)

## DIRECTIONS

### FOR SMOOTH SWEET POTATOES:

Put cubed potatoes into steamer basket and place steamer basket into a large pot of simmering water that is no closer than 2 inches from the bottom of the basket. Cover and allow them to steam for about 20 minutes. Give the sweet potatoes a stir, then cover them and steam an additional 10 minutes more, until they are quite tender. Remove the steamer basket from the pot. Set it aside to allow it to cool slightly.

Pre-heat your oven to 400°F.

Melt the butter in a medium-size saucepan over medium-low heat. When the butter is melted, add in the brown sugar, maple syrup, cinnamon, and nutmeg. Stir until the sugar is dissolved. Pour in the milk and cream, and give it a whisk. Allow the mixture to get quite hot (but not boiling), whisking frequently (about 3-4 minutes more).

Working in two batches, add half the steamed sweet potatoes to a food processor. Add half of your hot milk-sugar mixture. Mix on HIGH for 1 minute. Scrape the sides and stir the sweet potatoes. Then mix on HIGH for another 1 minute until nice and smooth. Transfer the pureed sweet potatoes to a \*13x9 casserole dish. You can cover the dish and store it in the fridge up to 24 hours before you're ready to bake. Take it out of the fridge at least 30 minutes before you're ready to bake.

Top the sweet potatoes with your topping of choice (see below). Bake the casserole for about 20-25 minutes until the sweet potatoes are heated through and the topping is browned to your liking.

### **FOR CHUNKIER SWEET POTATOES:**

Pre-heat your oven to 375°F.

Instead of steaming the sweet potatoes, scrub them and prick them several times with a knife or fork. Then bake them for 1 hour or so in the oven. They will be very soft when pierced with a knife when they're done. Remove them and, when cool enough to handle, cut them in half lengthwise and scoop out the insides.

Place the scooped out sweet potatoes into a large mixing bowl (or the bowl of an electric mixer). Add all of the hot milk mixture into the bowl. Mix until combined but not smooth and transfer to a \*13x9 baking dish. You can cover the dish and store it in the fridge up to 24 hours before you're ready to bake. Take it out of the fridge at least 30 minutes before you're ready to bake.

Top the sweet potatoes with your topping of choice (see below). Bake about 20-25 minutes until the sweet potatoes are heated through and the topping is browned to your liking.

### **THREE TOPPING OPTIONS:**

\*A Note: You can choose one topping for your 13x9 casserole OR you can split the sweet potatoes between two or three smaller casseroles and try two or three of the toppings. The topping recipes are all written for a full 13x9 casserole so be sure to cut them in half or thirds if you are splitting your sweet potatoes between more than one casserole dish. Baking time may also differ if you do this depending on the size of your dish(es). ENJOY!

#### **Sunrise Style**

1 TBSP butter  
1 cup pecan halves  
2 cups honey granola (with no nuts or dried fruit)  
½ cup Dried Cranberries  
4-6 TBSP maple syrup, for drizzling

Melt the butter in a small sauté pan over medium-low heat. When the butter is melted, add the pecan and sauté for 5-8 minutes, stirring frequently, until they are toasted and fragrant. Transfer the pecans to a cutting board and allow them to cool slightly. Give them a rough chop. Add the cooled-toasted pecans, granola, and dried cranberries to a medium-size mixing bowl or a gallon-size zip-top bag. Mix them together well. Store in an airtight container (or bag), at room temperature, until you're ready to bake your sweet potatoes.

Top your sweet potato casserole evenly with the granola mixture. Drizzle the top of the casserole evenly with the maple syrup. Bake as directed.

## **S'mores Style**

3 TBSP butter  
6 TBSP granulated sugar  
3 tsp ground cinnamon  
3 heaping cups pecan halves  
6 honey graham cracker sheets  
1 ½ cups mini marshmallows.

Melt the butter in a large sauté pan over medium-low heat. Add in the sugar and cinnamon and stir until the sugar dissolves, about 1-2 minutes. Add in the pecan halves and sauté, stirring frequently, about 5-8 minutes more. The pecans will be slightly browned and fragrant. Turn down the heat if you think the sugar is getting too hot. Transfer the pecans to a food processor and allow them to cool for at least 10 minutes. Break the graham crackers into large chunks and add them to the food processor. Pulse several times and then mix on HIGH for 10-20 seconds until the graham crackers and pecans form a fine, crumbly mixture. Leave some of the graham crackers in larger bits so they can be seen in the mixture. Store this mixture, at room temperature, in an airtight container until you're ready to bake your sweet potatoes.

Top your sweet potato casserole evenly with the pecan mixture. Drizzle the top of the casserole evenly with the maple syrup. Dot the marshmallows over the top, distributing them as evenly as possible. Bake as directed.

## **Streusel Style**

½ cup (1 stick) unsalted butter, at room temperature  
½ cup light brown sugar  
½ cup all-purpose flour  
¼ tsp ground cinnamon  
1/8 tsp salt  
2 cups toasted pecan pieces

In a large bowl, mix the butter, brown sugar, and flour together until it's crumbly-looking. Add the cinnamon, salt, and pecans. Fold the streusel topping together to combine. Distribute the topping evenly over the top of your sweet potato casserole. Store this topping in an airtight container in the fridge.

Spread the topping evenly over the sweet potato casserole. If you stored your topping in the fridge, crumble it up well as you top your casserole and then allow the whole thing to come to room temperature (at least 1 hour). Alternatively you can take the topping out of the fridge at least an hour before you're ready to top and bake your casserole.