

## VEGAN SWEET POTATO CASSEROLE (grbecker2@gmail.com)



Enjoy this classic at Holiday meals as a side dish, or enjoy eating it cold as a snack or dessert!!!

### ***Ingredients for Casserole:***

6 c. cubed sweet potatoes, about 3 large potatoes

½ c. non-dairy milk (I use soy, unsweetened, unflavored)

¼ c. brown sugar

2 T. vegan butter (I use Miyoko's)

\*\*\*1 tsp. vanilla extract, 1 tsp. cinnamon, ¼ tsp. nutmeg, ½ tsp. salt

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### ***Ingredients for Pecan Topping:***

¾ c. pecans (chopped if not using a food processor)

1/3 c. all-purpose flour

¼ c. brown sugar

\*\*\*½ tsp. cinnamon, ¼ tsp. salt

2 T. melted vegan butter (I add extra or it's really dry and crumbly)

Preheat oven to 350 degrees.

Peel & chop potatoes into ½" cubes and boil about 10 min until easily pierced with fork. Drain & cool.

While potatoes are cooking make crust-- placing pecans, flour, brown sugar, cinnamon, & salt in food processor and pulse a few times to combine. (I mix by hand). Add melted butter while motor is still running and pulse a few more times until crust is fully hydrated. Set aside.

Mash cooled potatoes with large fork or masher. Add remaining ingredients for casserole and blend with an immersion blender. Transfer blended potatoes to a 2 qt. casserole dish.

Top evenly with Pecan Topping. Bake for 20-25 minutes until topping is golden brown.

Remove and let cool 10 minutes before serving. This is delicious served cold for a snack or dessert!