

Stokes Purple® Casserole

Casserole

- 3 cups Stokes Purple potatoes
- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ cup milk
- 3 eggs
- 1 teaspoon vanilla

Topping

- 1 cup brown sugar
- $\frac{1}{3}$ cup flour
- $\frac{1}{4}$ cup butter or margarine
- $\frac{1}{2}$ cup chopped pecans



In pot cover potato with water.
Boil for 45 minutes until fork goes all the way through.
Peel* and add to mixing bowl.
Preheat oven to 350°F.

Casserole

1. Combine the Stokes Purple, sugar, milk, eggs, and vanilla extract.
2. Mix until smooth.
(For best results us an immersion blender or food processor to liquefy ingredients)
3. Pour into a greased 2 quart casserole dish.

Topping

1. Measure brown sugar and flour into food processor.
2. Add butter or margarine.
3. Pulse processor until mixture is crumbly.
4. Sprinkle topping over potato mixture.
5. Add pecans to top of casserole.
6. Bake at 350°F for 30-40 minutes or until potatoes are bubbling and topping is browned.

*If using a mixer, sweet potato should be peeled. If using a food processor, peeling is unnecessary.