

CopyCat Ruth's Chris Steak House Sweet Potato Casserole

Ingredients

Crust:

1 cup brown sugar
1/3 cup all-purpose flour
1 cup chopped pecans
1/3 cup butter, melted

Sweet Potato Mixture:

3 cups cooked and mashed sweet potatoes
1 cup white sugar
 $\frac{1}{2}$ teaspoon salt
1 teaspoon vanilla extract
2 eggs, well beaten
1/2 cup butter, melted, (1 stick)

Directions

Preheat oven to 375 degrees. Spray a medium-size casserole dish with nonstick spray.

For the crust: Combine brown sugar, flour, nuts and butter in mixing bowl. Chill in the fridge until ready to use. This helps the crumble maintain its form and not melt into the sweet potatoes.

Combine sweet potatoes, sugar, salt, vanilla, eggs and butter in a large mixing bowl in the order listed. Beat thoroughly with a hand mixer for about 3-4 minutes to increase the fluffiness of the sweet potato mixture. Add a splash of milk if needed and mix.

Pour mixture into the baking dish (I use around a 2 quart dish). Bake for 25 minutes. At this point, dish can be covered

and refrigerated for a couple of days if making ahead of time.
*If you refrigerated ahead of time make sure to reheat the potatoes again before adding the crust – around 10-20 minutes.

Sprinkle the surface of the sweet potato mixture evenly with the crust mixture and return to oven for 10-20 minutes or until crumble is browned. Allow to set at least 30 minutes before serving.

The brown sugar and pecan crust should be slightly browned and crunchy. Makes 10 servings.