

Sweet Potato Souffle

This is a traditional recipe that my mom has always made for the holidays. It is a Louisiana recipe. A lot of our family is from Louisiana, so it is a very popular dish amongst our family.

Ingredients:

1 large can of yams - save juice
1 stick melted margarine
2 eggs, beaten
1 tsp vanilla
1/4 cup sugar
1/2 cup flour
3 teaspoons baking powder

Topping:

1 cup brown sugar
1 stick oleo, melted
1 cup chopped pecans

Directions:

- Mash yams (save juice).
- Mix all ingredients and add to yams. If mixture is too thick, add a little juice. Pour into casserole dish.
- Mix topping and pour on top of yam mixture.
- Bake at 350 degrees for 30-40 minutes until it bubbles.