

Coconut Pecan Sweet Potato Bake

Ingredients

- 4 lbs sweet potatoes
- 1/2 cup light coconut milk
- 1 tsp vanilla extract
- 1 tsp salt
- 1 egg
- 2 tbsp butter
- 1 cup Toasted Coconut
- 1/2 cup chopped pecans
- 1/2 cup light brown sugar
- 1/4 cup all-purpose flour
- 4 tbsp butter, melted

How to make it

1. Bring a large pot of water to a boil.
2. Peel and cut sweet potatoes. Add to boiling water, cook until soft. Strain and set aside to cool.
3. Combine topping ingredients in a small bowl. Mixture will be crumbly.
4. Place coconut milk, 2 tbsp butter, egg, vanilla extract and salt in a large bowl of electric mixture. Add cooked sweet potatoes and puree until smooth. Transfer to a greased 9x13 casserole dish.
5. Sprinkle topping evenly over mashed sweet potatoes.
6. Bake for 30-40 minutes at 375°F.



PREP
TIME
10 min



COOK
TIME
30-40 min



TOTAL
TIME
40 min



SERVINGS
8

Made with



Toasted Coconut