

Sweet Potato Souffle

3 cups mashed sweet potatoes
3/4 cup white sugar
1/3 cup butter, softened
2 eggs
1 tsp vanilla extract
1/2 cup milk
1 cup flaked coconut
1/3 cup all-purpose flour
1 cup packed brown sugar
1 cup chopped walnuts
1/3 cup melted butter



Preheat oven to 350F. Combine potatoes with white sugar, soft butter, beaten eggs, vanilla, and milk. Spoon into a 2 qt. oven-proof baking dish. Combine coconut, flour, brown sugar, chopped nuts, and melted butter. Sprinkle over the top of the sweet potatoes.

Bake at 350F for 30-35 minutes.

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