

SWEET POTATO PUFF

- 3 sweet potatoes
 - 1 cup sugar
 - 2 eggs
 - 1 stick butter, softened
 - 1 tsp vanilla

 - Crunch Topping:
 - 1/3 cup melted butter
 - 1/3 cup flour
 - 1 cup brown sugar
 - 1 cup chopped pecans
 - 1 tbsp cinnamon
1. Boil potatoes till tender. Take skin off when cooled and able to handle.
 2. Put in a large bowl and whip them till fluffy adding all other ingredients.
 3. Pour into a buttered casserole and top with the crunch topping.
 4. Bake at 350 for 45 minutes.