

Sweet Potato Souffle

Pat Kristensen

3 pounds sweet potatoes

½ cup butter

¾ cup sugar

1 teaspoon vanilla

¾ cup orange juice

½ teaspoon allspice

½ teaspoon cinnamon

3 eggs lightly beaten

¼ cup butter

1 ½ cups brown sugar

1 ¼ cups chopped pecans

In a baking pan bake sweet potatoes in 350 degree oven for 1 hour or until soft. Peel potatoes and mash with ½ cup butter. Add sugar, vanilla orange juice, allspice and cinnamon. Mix thoroughly and blend in eggs. Pour mixture into a 9X13 inch baking dish. Combine remaining ingredients and sprinkle over the batter. Bake at 350 degrees for 20 minutes or until toothpick inserted in center comes out clean.