



Southern Sweet Potato Casserole with Pecan Crust

A Southern favorite that tastes like home.

In the South, sweet potato casserole is more than a side dish — it's a love letter to family gatherings, holiday tables, and generations of cooks who believed no meal was complete without something baked in butter and love. Before pumpkin took center stage, sweet potatoes were the humble heroes of the southern table — sweet, earthy, and grown right in red clay soil.

This recipe carries that same tradition forward: creamy, sweet potatoes topped with a golden pecan crust that cracks just right under your spoon. Whether you call it dessert or side dish, one bite feels like Sunday dinner at Grandma's.

Ingredients

For the Sweet Potato Filling:

- 3 cups mashed sweet potatoes (about 3-4 medium potatoes)
- ½ cup sugar
- 2 eggs, lightly beaten
- ½ cup melted butter
- ½ cup heavy cream (evaporated or whole milk can be substituted)
- 1 teaspoon vanilla extract
- ½ teaspoon cinnamon
- Pinch of salt

For the Pecan Topping:

- 1 cup chopped pecans
- 1 cup brown sugar, packed

- ⅓ cup all-purpose flour
- ⅓ cup melted butter
- Pinch of cinnamon (optional)

Instructions

1. **Prepare the Sweet Potatoes:**

Peel and boil sweet potatoes until fork tender. Drain, then mash until smooth. Let them cool slightly before mixing.

2. **Make the Filling:**

In a large bowl, combine mashed sweet potatoes, sugar, eggs, melted butter, cream, vanilla, cinnamon, and salt. Stir until smooth and creamy.

3. **Pour and Smooth:**

Spread the sweet potato mixture evenly into a buttered 9x13-inch baking dish.

4. **Mix the Topping:**

In a separate bowl, combine pecans, brown sugar, flour, melted butter, and a hint of cinnamon if you'd like extra warmth. Stir until crumbly.

5. **Top and Bake:**

Sprinkle the pecan mixture evenly over the sweet potatoes. Bake at 350°F for about 35–40 minutes, until the top is golden brown and slightly crisp.

6. **Serve with Love:**

Let it rest a few minutes before serving — though in most southern kitchens, someone will already be sneaking a bite from the corner.

A Southern Note

Sweet potato casserole is a dish that bridges generations — a mix of garden-grown roots and kitchen magic. In many families, the recipe lives on handwritten cards, smudged with vanilla and memory. Some serve it with marshmallows, others with pecans, but the result is always the same: a taste that feels like home.

“It’s the kind of dish that brings people back to the table — and keeps them there a little longer.”