

Streusel Topped Sweet Potatoes

Recipe By : UCLA Conference Center
Serving Size : 12
Categories : Potatoes

Amount	Measure	Ingredient	Preparation
4 1/2	pounds	sweet potatoes, peeled	1" Cube
2 1/2	tablespoons	half and half	
2 1/2	tablespoons	maple syrup	
1/2	teaspoon	vanilla extract	
1/2	teaspoon	salt	
5/8	each	large egg, lightly beaten	
		cooking spray	
		Topping:	
2 3/8	tablespoons	all-purpose flour	
1/2	cup	brown sugar, packed	
1 1/8	ounces	butter, unsalted, chilled	cut small pieces
5/8	cup	pecans, chopped	

1. Preheat oven to 375 degrees.
2. Steam potatoes, 12 minutes or until tender. Drain.
3. Combine the half and half and next 4 ingredients (half and half - egg), in a large bowl, stirring with a whisk.
4. Add potato to egg mixture; beat with a mixer at medium speed until smooth.
5. Spoon potato mixture into a 1/2 size pan coated with cooking spray.
6. Combine flour and sugar in a food processor; pulse to combine.
7. Add chilled butter; pulse until mixture resembles coarse meal. Stir in pecans. Sprinkle over potatoe mixture.
8. Cover and bake at 375 for 15 minutes. Uncover and bake an additional 25 minutes or until the topping is browned and the potatoes are thoroughly heated.

*Cook the potatoes a day ahead, mash and refrigerate, and proceed with the recipe as directed (starting with the addition of half and half) the day we are serving the dish.

Notes : Recipe yields 6 ounce serving per portion.

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