

Sweet Potato Souffle

From Leslie Braker

5 medium or 3 large sweet potatoes

1 small can evaporated milk (1/2c)

3 Tbsp butter

4 Tbsp brown sugar

1/2 tsp vanilla

1/8 tsp cinnamon

1/8 tsp nutmeg

2 eggs, separated

1. Boil the sweet potatoes.
2. Whip with milk and butter. Add more milk if dry.
3. Add brown sugar, salt, spices, vanilla and egg yolks.
4. Cool.
5. Whip egg whites until they hold a peak. Fold into sweet potato mixture.
6. Spoon mixture into an ungreased casserole. Top decoratively with pecan halves.
7. Bake at 350 degrees for 30-40 minutes.