

EGGCELLENT SWEET POTATO CASSEROLE

Serves 8

- 10 cups (or 6 medium) sweet potatoes, thinly sliced (boil until slightly tender and drain well)
- 2 tablespoons sugar and cinnamon spice
- 3 tablespoons butter
- 1 (5-1/2 oz.) can pineapple slices (cut into bite-size pieces and reserve juice)
- 1 (12 oz.) can evaporated milk
- 1 egg yolk, beaten
- 3 tablespoons butter
- 3 tablespoons brown sugar
- 4 tablespoons reserved pineapple juice
- 3 tablespoons whipping cream
- 1 tablespoon rum flavoring
- 1/2 tablespoon water
- 1/2 tablespoon cornstarch
(see reverse of card)

- Preheat oven to 350° F.
- Combine potatoes and spice in large mixing bowl. Toss potatoes until thoroughly covered with spice. Set aside.
- In a 2-1/2 quart baking dish, heat butter in oven until very hot; spoon potatoes into butter. Spoon pineapple over potatoes and set aside.
- In a saucepan, combine milk and egg yolk. Cook over low heat until mixture starts to bubble. Add brown sugar, pineapple juice, whipping cream, and rum flavoring. Continue to cook on low.
- In a small bowl, combine water and cornstarch. Mix well. While stirring, slowly pour cornstarch mixture into milk mixture. Continue cooking until it starts to slightly thicken. Remove from stove and pour over potatoes.

(see reverse of card for TOPPING)

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CUT ALONG THIS LINE

FOLD ALONG THIS LINE

- TOPPING**
- 1/2 cup soft butter (room temperature)
 - 1 cup light brown sugar
 - 1/2 cup self-rising flour
 - 1 cup chopped pecans
- Combine butter, flour and pecans. Mix well. Sprinkle on top of potatoes. Cover with foil and bake for 30 minutes.
 - Remove foil and continue to bake for additional 15 minutes.

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