



Sammy's Sweet Potato Casserole

Kera J., Development Team | YIELD: 6-8 servings | TIME: 90 minutes

"This is my sister's recipe. Even when she doubles it for Thanksgiving, there is never enough." -Kera

INGREDIENTS

4 large sweet potatoes
8 oz. cream cheese,
softened
1/2 cup unsalted butter,
softened
2 eggs, beaten
1/4 cup brown sugar
2 1/2 tbsp. dry sherry
1/4 tsp. salt

1/2 tsp. nutmeg

PREPARATION

Peel sweet potatoes and cut into 1-inch cubes. Put into a medium saucepan and add enough water to cover the potatoes.

Bring sweet potatoes to a boil, then simmer over medium-low heat until soft, about 20 minutes – you can poke with a fork to test if they are done. Drain and let cool a little.

Preheat oven to 350 degrees.

With electric mixer, whip all of the ingredients except the nutmeg until light and fluffy.

Pour into a buttered casserole dish and spread out evenly. (Note from Sammy: at this point you can cover the casserole dish and put in fridge overnight if you want to make ahead)

Sprinkle with nutmeg and bake for 45 minutes.

Enjoy!!

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