

# Our State eats

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## Sweet Potato Pie Casserole

*Yield: 2 pies.*

**2 (29-ounce) cans sweet potatoes, mashed**  
(or bake 3-4 sweet potatoes until tender,  
allow to cool, then peel and mash;  
measure out 3½ cups)

**½ cup sugar**

**1 teaspoon salt**

**½ teaspoon cinnamon**

**⅔ cup butter, melted**

**½ cup whole milk**

**2 eggs**

**2 teaspoons vanilla extract**

**1 teaspoon orange extract**

**2 deep-dish pie shells, baked**

**1½ cups packed brown sugar**

**⅔ cup butter, softened**

**⅔ cup all-purpose flour**

**2 cups chopped pecans**

Preheat oven to 350°. Combine sweet potatoes, sugar, salt, cinnamon, ⅔ cup melted butter, milk, eggs, and vanilla and orange extracts. Mix well. Spoon mixture into baked pie shells.

Combine brown sugar, remaining ⅓ cup butter, flour, and pecans in a small bowl; mix well. Top each pie with pecan mixture. Bake for 45 to 50 minutes or until pies are set.



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