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
- ½ 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
- ½ cup butter, softened
- ½ cup all-purpose flour
- 2 cups chopped pecans

Preheat oven to 350°. Combine sweet potatoes, sugar, salt, cinnamon, ½ cup melted butter, milk, eggs, and vanilla and orange extracts. Mix well. Spoon mixture into baked pie shells.

Combine brown sugar, remaining ½ 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.