

Georgia Souffle`

Becky Stewart - Jacksonville, FL

Treasure Classics - National LP Gas Association - 1985

Yield: 8 to 10 servings

2 cans (28 ounce ea) sweet potatoes, mashed

1 cup sugar

1/2 teaspoon salt

2 eggs

1/3 stick margarine, melted

1/2 cup milk

1 teaspoon vanilla

TOPPING

1 cup brown sugar

1/3 cup flour

1/2 stick margarine, melted

1 cup chopped pecans

Preparation Time: 15 minutes**Bake Time: 35 minutes**

In a large bowl, combine the sweet potatoes, sugar, salt, eggs, margarine, milk and vanilla. Mix all together.

Pour the mixture into a greased 2-1/2 quart flat casserole dish.

In a small bowl, combine the brown sugar, flour, margarine and nuts. Sprinkle over the top of the souffle'.

Bake, uncovered, at 350 degrees for 30 to 35 minutes or until well browned.

Per Serving (excluding unknown items): 3446 Calories; 171g Fat (43.5% calories from fat); 35g Protein; 466g Carbohydrate; 18g Dietary Fiber; 441mg Cholesterol; 2245mg Sodium. Exchanges: 7 1/2 Grain(Starch); 2 Lean Meat; 1/2 Non-Fat Milk; 32 Fat; 22 1/2 Other Carbohydrates.