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# Sweet Potato Streusel Casserole with Coconut

LvsCoffee7

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Servings: 12

Preparation Time: 30 minutes

Start to Finish Time: 1 hour 5 minutes

**1 1/4 pounds sweet potatoes, peeled and coarsely chopped into 1/2-inch pieces**

**1/2 cup white sugar**

**1/2 cup milk**

**2 eggs**

**1/3 cup butter, cubed**

**1 teaspoon vanilla extract**

**1 cup chopped pecans**

**1 cup sweetened flaked coconut**

**3/4 cup packed brown sugar**

**1/2 cup flour**

**1/3 cup butter, melted**

Place the sweet potatoes in a large pot with enough water to cover. Bring to a boil. Reduce the heat to medium-low and simmer, uncovered, until tender, 15 to 20 minutes. Drain and return to the pot.

Beat the potatoes with an electric mixer at medium speed until almost smooth. Add the white sugar, milk, eggs, butter and vanilla. Beat until completely smooth. Pour into six eight-ounce greased ramekins or one two-quart baking dish. (The mixture can be made to this point and chilled, covered, up to one day ahead.)

Preheat the oven to 375 degrees. In a bowl, mix together the pecans, coconut, brown sugar, flour and melted butter until crumbly. Sprinkle evenly over the potato mixture.

Bake until the potatoes are set and the topping is browned, 20 to 25 minutes.

## Side Dishes

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*Per Serving (excluding unknown items): 282 Calories; 18g Fat (56.5% calories from fat); 3g Protein; 28g Carbohydrate; 2g Dietary Fiber; 64mg Cholesterol; 130mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 3 1/2 Fat; 1 Other Carbohydrates.*