

# **Toasted Coconut-Pecan Sweet Potato Casserole**

Casserole Recipes

**Servings: 4**

**2 cans (15 oz) sweet potatoes in heavy syrup, drained**  
**1/2 cup ( 1 stick) butter, softened**  
**1 egg**  
**1/4 cup packed light brown sugar**  
**1/2 teaspoon vanilla**  
**1/8 teaspoon salt**  
**1/2 cup chopped pecans**  
**1/4 cup flaked sweetened coconut**  
**2 tablespoons golden raisins (optional))**

Preheat oven to 325 degrees.

Combine potatoes, butter, egg, sugar, vanilla and salt in food processor or blender; puree'.

Coat 8-inch square baking dish with cooking spray. Spoon potato mixture into dish. Sprinkle evenly with pecans, coconut and raisins.

Bake 22 to 25 minutes or until coconut is lightly golden.

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Per Serving (excluding unknown items): 273 Calories; 23g Fat (72.8% calories from fat); 3g Protein; 16g Carbohydrate; 1g Dietary Fiber; 84mg Cholesterol; 204mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 4 1/2 Fat; 1 Other Carbohydrates.