



## SWEET POTATO & PUMPKIN CASSEROLE

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(Makes 18 servings, ½ cup *each*)

Savor the warmth of this sweet and comforting casserole. Featuring a combination of sweet potatoes and pure pumpkin, this holiday dish is sure to become a household favorite. It not only tastes great, but you're also getting a nutritious boost from the addition of pumpkin.

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## CASSEROLE

- 4 pounds sweet potatoes, scrubbed and cut into 2- to 3-inch pieces**
- 1 can (15 ounces) LIBBY'S® 100% Pure Pumpkin**
- ¼ cup packed brown sugar**
- 3 tablespoons butter, softened**
- 1 teaspoon kosher salt**
- 1 teaspoon freshly ground black pepper**
- 2 large eggs**

## TOPPING

- ¼ cup packed brown sugar**
- 3 tablespoons all-purpose flour**
- 1 tablespoon butter, melted**
- Pinch of salt**
- ½ cup chopped pecans**

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PREHEAT oven to 350° F.

### FOR CASSEROLE:

PLACE potatoes on microwave-safe plate. Microwave on HIGH (100%) power for 15 minutes or until potatoes are tender. Cool slightly; place in large bowl. Add pumpkin, sugar, butter, salt and pepper. With potato masher, smash until lumpy (cut any large pieces of skin into smaller pieces). Add eggs; smash until incorporated. Spoon into 13 x 9-inch or 3-quart baking dish.

### FOR TOPPING:

COMBINE sugar, flour, butter and salt in small bowl; stir until combined. Sprinkle evenly over casserole; top evenly with nuts.

BAKE for 25 minutes or until golden and heated through. Remove from oven.

PREHEAT broiler. Broil casserole for 1 minute or until bubbly and nuts are toasted. Cool for 5 minutes before serving.

Find recipe nutrition information and more Nestlé recipes on [VeryBestBaking.com](http://VeryBestBaking.com).



Good Food, Good Life

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