

Sweet Potato Soufflé' (Houston Chronicle)

½ c. (1 stick) butter, melted, divided; more for buttering dish
3 c. cooked mashed sweet potatoes
½ c. orange juice
½ c. milk
1 t. vanilla extract
½ c. granulated sugar
½ t. salt
Cinnamon

Topping:

½ c. brown sugar
⅓ c. all-purpose flour
1 c. chopped pecans

Preheat the oven to 350°. Butter a shallow casserole dish.

In a mixing bowl, combine the potatoes, juice, milk, vanilla, sugar, salt, 4 tablespoons butter and cinnamon to taste. Beat until fluffy, and spread evenly in the prepared dish.

To make the topping, combine the remaining 4 tablespoons butter with the brown sugar, flour and pecans. Sprinkle the topping over the potatoes.

Bake about 35 minutes, until the topping is browned and the potatoes are bubbly.