



*The Grown-Up Girls Guide to Looking Good and Feeling Great*

### **Sweet Potato Bake** – *allrecipes.com*

2 (29 ounce) cans sweet potatoes in light syrup, drained  
½ cup white sugar  
½ cup butter, melted  
2 eggs, beaten  
1 teaspoon vanilla extract  
⅓ cup milk  
⅓ cup butter, melted  
1 cup brown sugar  
½ cup all-purpose flour  
1 cup pecan halves

#### **Directions**

- Preheat oven to 350 degrees F (175 degrees C).
- Mash sweet potatoes.
- Stir in sugar, 1/2 cup melted butter, eggs, vanilla and milk until smooth.
- Pour into 9x13 inch baking dish and spread evenly.
- In a separate bowl, combine 1/3 cup melted butter, brown sugar and flour. Stir in pecans.
- Spread topping evenly over potatoes.

Bake in preheated oven 25 minutes, until top is golden and potatoes are hot and bubbly.

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