

Christi's Sweet Potato Casserole

4 lbs. (about four large) sweet potatoes
1/4 cup (1/2 stick) butter
3/4 to 1 cup evaporated milk
1/4 to 1/2 cup sugar
1 tsp. cinnamon
2 eggs, beaten

Topping:

1/4 cup (1/2 stick) butter, softened
1 cup brown sugar
1 cup crispy rice cereal (Rice Krispies)
1/2 cup chopped pecans

Scrub sweet potatoes cutting off woody portions and ends. Peel, cube, and cook in enough boiling water to cover till tender--about 25-35 minutes. Alternately, potatoes may be cooked using a pressure cooker. Link to the website of the method I use provided below.

Preheat oven to 350 degrees. Drain potatoes and mash in a large (I use a 4 qt.) bowl. Add butter and stir/mash until melted. Stir in evaporated milk, sugar (to taste), and cinnamon. Add eggs. Spread in a 3 or 3.5 qt. ungreased baker. Mix the topping ingredients until crumbly and sprinkle over the top.

Bake at 350 degrees for 30-35 minutes or until golden brown.

How to pressure cook sweet potatoes:

<https://www.pressurecookrecipes.com/instant-pot-sweet-potato/>