Praline Topped Sweet Potatoes

- 3 cups mashed sweet potatoes
- 1/3 cup flour
- 2/3 cup brown sugar
- 1/3 cup butter, cut into cubes
- 1 cup chopped pecans



- 1. Preheat oven to 350° .
- 2. Cook potatoes in boiling water until a little soft, about 20-25 minutes. Drain and mash.
- 3. Cut together the flour, brown sugar and butter. Add pecans and cut until you get coarse crumbs.
- 4. Spread mashed potatoes into baking dish. Top with praline mix.
- 5. Bake for 30 minutes. Enjoy!
- 6. Store any leftovers covered in the refrigerator.

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