



SPICEBUSH SWEET POTATO CASSEROLE

YIELDS 9 SERVINGS

Ingredients

- 3 lbs sweet potatoes
- 4 tbsp butter
- $\frac{1}{3}$ cup maple syrup
- 3 large eggs
- 1 tsp cinnamon
- 2 tsp ground spicebush berry (AKA appalachian allspice - regular allspice can be substituted)

- $\frac{1}{2}$ tsp ancho chile powder (optional)
- $\frac{1}{4}$ tsp salt

TOPPING

- 1 cup chopped pecans
- $\frac{1}{2}$ cup maple sugar (can substitute brown sugar)
- $\frac{1}{4}$ tsp salt
- 2 tbsp unsalted butter, melted

Directions

- Preheat the oven to 400°F, line a baking sheet with parchment paper.
- Wash sweet potatoes. Arrange sweet potatoes on the baking sheet, with room between each. Roast until very tender, you should be able to poke a skewer through each potato with no resistance. Baking time will depend on the size of the sweet potatoes, start to check them after 40 minutes.
- Remove the potatoes from the oven and set aside until they are cool enough to handle. Peel each potato; the peels should easily pull away from the flesh inside.
- Alternatively, you can slice each sweet potato in half and use a spoon to scoop out the flesh into a large mixing bowl.
- Reduce the oven temperature to 350° F, grease an 8 x 8" baking dish.
- Add the butter, maple syrup, eggs, cinnamon, ground spicebush berry, ancho chile powder and salt to the bowl of sweet potatoes. Use a hand mixer to beat the sweet potato mixture until smooth and well incorporated. Spoon the batter into the prepared baking pan.
- In a medium bowl, combine all the topping ingredients and toss together until everything is evenly coated. Sprinkle the topping mixture evenly over the sweet potato mixture. Bake for 35-40 minutes, until the sweet potato batter is cooked through (should reach 160° F in the center), and the topping is golden and toasted.