

Recipe Corner: Sweet Potato Pecan Casserole

**Recipe courtesy of Ellie Krieger for Food Network Magazine*

Cook Time: 1 h 15 m

INGREDIENTS

- Cooking spray
- 3 1/2 pounds sweet potatoes (about 5 medium), peeled and cut into 1-inch chunks
- 1/3 cup honey
- 1 large egg
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/8 teaspoon ground ginger
- Kosher salt
- 1 tablespoon packed dark brown sugar
- 1/3 cup finely chopped pecans



DIRECTIONS

1. Preheat the oven to 350.
2. Mist an 8-inch square baking dish with cooking spray.
3. Bring a few inches of water to a boil in a pot with a large steamer basket in place.
4. Put the sweet potatoes in the basket, cover and steam until tender, 20 to 25 minutes.
5. Transfer the potatoes to a bowl and let cool slightly.
6. Add the honey, egg, 1/2 teaspoon cinnamon, the nutmeg, ginger and 1/2 teaspoon salt; whip with an electric mixer until smooth.
7. Spread the sweet potato mixture in the prepared baking dish.
8. Mix the brown sugar, pecans and the remaining 1/2 teaspoon cinnamon in a bowl; sprinkle over the potatoes.
9. Bake until hot and beginning to brown around the edges, 40 to 45 minutes.