

## Sweet Potato Pone

4 large sweet potatoes  
¾ cup unsalted butter, softened and cut into ½ inch cubes  
1 cup sugar  
4 eggs, beaten  
⅔ cup evaporated milk  
1 Tbsp vanilla extract  
⅔ Tsp cinnamon

### Topping

2 cups firmly packed light brown sugar  
⅔ cup unsalted butter, softened and cut into ½ inch cubes  
⅔ cups all-purpose flour  
1 ½ cups chopped pecans

Preheat oven to 400 degrees. Lightly butter a 13 x 9 inch baking dish, set aside.

Place the sweet potatoes in a second baking dish and bake in preheated oven for about 40 to 45 minutes, or until a fork can be inserted into the flesh with ease. Remove the sweet potatoes and set aside for a few minutes until they cool enough to handle. Lower oven temperature to 375 degrees. Peel the skin from the potatoes and place them in a large bowl. Mash the potatoes thoroughly. Add butter, sugar, eggs, evaporated milk, vanilla, and cinnamon, stirring to blend well and melt the butter. Turn mixture onto the prepared baking dish.

To make the topping, combine brown sugar, butter, and flour in work bowl of food processor fitted with steel blade. Process until smooth and fluffy. Add the pecans and process just to blend, using the pulse feature and leaving the pecans pieces fairly intact.

Spread topping over potato mixture. Bake in preheated oven until set and lightly browned on top, about 45 minutes. Serve hot.