



Sweet Potato 'N Pecan Casserole

Simple to make and full of simple ingredients, including Bison Sour Cream, this sweet potato casserole is a deliciously classic side dish that everyone will love.

Servings	Prep Time	Cook Time	Total Time
6	45m	30m	1hr 15m

Ingredients

- ¼ cup Bison Sour Cream
- 2½ lbs sweet potatoes
- 7 Tbsp unsalted butter, softened
- 1 tsp kosher salt
- 1 egg
- 1¼ cups pecans, unsalted and unroasted
- ¼ cup packed brown sugar
- ¼ cup flour
- ½ tsp cinnamon
- ¼ tsp allspice
- ¼ tsp cloves

Instructions

1. Preheat oven to 400°F. Roast sweet potatoes for 30-40 minutes, until able to pierce with a fork. Let sweet potatoes cool after cooking.
2. Grease an 8x8 baking dish with butter or nonstick spray. Set oven to 325°F.
3. Peel sweet potato skins. In a mixing bowl, place peeled sweet potatoes, 4 Tbsp butter, salt, and Bison Sour Cream. Mash together until smooth.
4. Mix in egg and then transfer mixture to prepared baking dish.
5. For the pecan topping, begin by melting remaining 3 Tbsp of butter.
6. Chop pecans roughly and place into a mixing bowl with brown sugar, spices, and flour. Stir to combine.
7. Add melted butter to mixture and stir to coat.
8. Evenly top the sweet potato mixture with the pecan topping. Bake uncovered for 30 minutes, until pecan topping is brown and toasted. Serve and enjoy!

