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Sugar's Top 10 Most Requested Recipes



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Dear Friend,

Thanks for downloading my Top 10 Most Requested Recipes from my first year!

These recipes were downloaded more than any other recipes I posted on CookingwithSugar.com over my first year of blogging. It was hard to pick only 10 because I had so many of my own favorites and there were so many others that were close in terms of popularity. For this booklet, I had to only ten so here they are. If you think there's a recipe that should have been included here from my website or a recipe that you want me to add my website, drop me a note on Facebook at <http://Facebook.com/cookingwithsugar>.

So, put on your favorite music, pour a glass a wine and let's get cooking.

These recipes will have everyone eating out of your hand and begging for more.

Sugar



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Ricotta Spinach Pie - Aunt Angelina's Recipe

Ricotta Spinach Pie is one of those treats that my Aunt Angelina or as we all call her "Aunt Jeanie" makes. It's an easy vegetarian dish that even the kids will love. Store bought pie crust like Pillsbury makes it easy for anyone to make.

Ingredients:

- 1 box of Pillsbury refrigerated pie crust
- 2-3 tablespoon flour
- 1 10-ounce package frozen chopped spinach, thawed, and squeezed out dry
- Salt and pepper
- 1 15-ounce container ricotta cheese
- 1 cup mozzarella cheese, grated
- 1/3 cup grated Parmesan cheese



- 2 large eggs, beaten- plus 1 extra egg for brushing on the pastry crust
- 3 slices of prosciutto, chopped (optional)
- 9 inch **glass** pie dish (it cooks best in a glass dish).



Directions:

Preheat oven to 350°F.

In a bowl, mix the spinach, ricotta, mozzarella, Parmesan cheese and prosciutto (if using it), then add pepper. If not using prosciutto, add a sprinkle of salt. Fold in the 2 beaten eggs and blend well. Set aside.

Unfold the pie crusts. Sprinkle surface with flour and press or roll out fold lines with rolling pin. If crust cracks, wet fingers and push edges together to seal. Place crust, floured side down, in 9-inch-diameter glass pie dish. Spoon mixture into pie crust. Top with second crust, fold edges under and crimp decoratively. Beat the extra egg with a teaspoon of water then brush the outside of the crust with the egg mixture. (You won't need all of it) Place on the middle rack in the oven and bake until brown on top, about 50-60 minutes. Let stand at least 15 minutes before cutting.

Cook's Notes:

This is the sort of savory dish that is perfect for any meal. It's also a great dish to bring to a party because it can be served hot or cold. It can easily be reheated in the microwave or oven to warm before serving.



Marinara Sauce and Meatballs - Sugar's Traditional Recipe for Sunday Pasta

Sugar's Marinara Sauce

- 3 tablespoons olive oil
- 4 -28 oz cans crushed tomatoes or whole tomatoes
- 8 cloves of garlic
- 1/2 onion, chopped or 1 whole small onion
- 1/3 cup fresh basil, chopped
- 2 bay leaves
- 1 can of water

Directions

Heat olive oil in large pot. Add onions and a good sprinkle of salt and pepper. Cook over medium heat about 5 minutes until onions are transparent. Don't let them burn. Add garlic and cook for another 2 or 3 minutes - again not allowing the garlic to burn. If the garlic burns, it gives the sauce a bitter taste.





Add the crushed tomatoes along with about a can of water and the basil. If you are using the whole tomatoes, blend them in the blender or use an immersion blender to chop them right in the pot.

Allow sauce to cook over medium high heat. Be sure the sauce is simmering but not boiling.

Now, you can start your meatballs. While you do, be sure to turn / stir the sauce a few times with a spoon while it is cooking so the bottom doesn't burn.

Meatballs

* For a lighter poultry version see notes below

- 1 pound ground pork
- 1 pound ground veal
- 1 pound ground beef
- 4 large eggs, lightly beaten in separate bowl
- 1 cup milk
- 4 slices of white bread (crusts removed)
- 1 cup grated Parmesan or Romano or mix half of each
- 5 cloves garlic, very finely chopped
- 1/2 cup finely chopped fresh Italian parsley
- 1/2 cup finely chopped fresh basil (optional)
- Salt and freshly ground pepper
- A sprinkle of seasoned bread crumbs if needed





Cut the crust off the bread and discard (or save them for homemade croutons or breadcrumbs.) Cut the remaining bread into cubes and place the bread into a bowl and add the milk and mix. Set aside and let it soak up all the milk while you prepare the other ingredients.

Add the ground meat to a separate large bowl and sprinkle well with a good amount of salt and pepper. Mix with your hands lightly to combine the different meats with the salt and pepper. Then add the chopped garlic and the parsley and basil (if using it). Mix lightly again.

Then add the bread milk mixture along with the beaten eggs and the cup of cheese. Mix well to combine all the ingredients.



Mixture will be moist. If it is too wet add a sprinkle of breadcrumbs.

Spray cookie sheet with a good amount of Pam or a light coating of vegetable oil. Roll the mixture into 1 1/2-inch balls. Place balls in rows but don't over crowd them. Bake in 400-degree pre heated oven for about 12 minutes then turn balls over and bake for another 10 min. They don't have to be completely cooked because they will cook the rest of the way in the sauce.

Meatballs can also be boiled in a large pot of salted water for about 10 minutes or fried till they are browned on each side.

My family makes them all different ways so it depends on what you want.



Boiling and baking is naturally less fattening than frying. But I have to say that the fried version tastes so good, it's worth it once in a blue moon. As a compromise, baking the meatballs gives you some of the flavor of frying but less fat so this is my preferred method.

Fried

Heat vegetable oil in large sauté pan over medium-high heat. When oil is hot, fry meatballs, in batches, until golden brown, turn and cook on other side but don't cook through completely. Remove with a slotted spoon place on plate with paper towel or put them right into the sauce.



Once the meatballs are cooked, they can be added to the sauce. Allow them to simmer in the sauce for about 45 minutes. Be sure to taste the sauce to see if it needs more salt and pepper.

Remove from heat and let the sauce sit covered while you make your pasta. I sometimes let the sauce sit for an hour or more before I make my pasta so there is no need to rush. It stays hot for a very long time.

Serve over cooked al dente pasta with a good quality grated Parmesan cheese. (We pronounce this "Par-meh-zhan")

My family also serves pasta with cold ricotta cheese. We add a dollop of the ricotta on top or side of the pasta. (We pronounce this "ri-goodt")

Cook's Notes

*For a lighter version of the meatballs, try this.



If you want to make this recipe leaner, you can use half ground turkey and chicken in place of the veal and beef. You can use only ground chicken but I don't recommend using only ground turkey because the meatballs can be very dry. If the mixture is too loose and wet, add a sprinkle or two of breadcrumbs.

*Notes about the different types of tomatoes

The best tomatoes to use according to most chefs are San Marzano tomatoes. I do use these now and then but they are very expensive compared to others. I like Pomi, Hunts and many other products and tend to buy what's on sale.

If you want to try the San Marzano I encourage you to do so but try different brands and even mix two brands when making the sauce. I find mixing the brands gives a good flavor.



Variations

My grandmother on my Mom's side used to add a whole peeled carrot to the sauce while it cooked and then removed it before serving. She said it would balance out the acid in the sauce. My grandmother on my Father's side used to put a pinch of sugar if the sauce tasted too acidic after cooking. I sometime add the carrot or at times add a pinch of sugar but only if it needs it.

I also vary the meatballs at times and add a little chopped onion to the meat mixture.

Sweet Potato Latkes with Apples and Onions

If you make traditional Potato Pancakes, Latkes for Hanukah give these a try for a twist everyone will love. These Sweet Potato Latkes or Sweet Potato Pancakes (whatever you prefer to call them) are so good you will want to eat all of them.

I made them tonight and the kids wouldn't even let me send any to my mom's house for her to taste. My son told me not to even publish the recipe because they are just too good to share. My husband asked if I could make them every night! Well, of course not. Something this good can only come around once a year.

Get out the boxing gloves. This is a fried Holiday treat that you'll fight over. (Makes about 12-14 medium sized pancakes)





Ingredients:

- 2 medium sweet potatoes, peeled and grated (equals about 4 cups)
- 1 green apple, peeled cored and grated
- 2 green onions, finely chopped
- ½ small onion, grated
- 1 cup Complete pancake mix
- 1 egg, beaten
- 1/2 teaspoon salt
- Sprinkle of black pepper
- Vegetable oil for frying
- Sour cream as “garnish”



Directions:

In a bowl, stir together potatoes, green onion, onion, apple, egg, salt, and pepper. Gradually add the pancake mix and stir to combine.

Heat oil in a deep skillet over moderate high heat until hot but not smoking. Working in batches of 4 or 5, spoon a large spoonful of the mixture into the oil and lightly flatten.

Reduce heat slightly and cook for about 2 minutes on each side or until golden brown. Transfer latkes with spatula to a plate layered with paper towels. Once they sit for a moment or two and drain, I transfer them to a cookie sheet. If I'm not serving them immediately, I warm them for a few minutes in the oven before I serve them.

Chicken Marsala - A Traditional Italian Recipe and Favorite Comfort Food

Chicken Marsala is one of my favorite chicken dishes. It's a traditional Italian recipe and a comfort food I can't live without. I love the mushrooms and the sweet taste of the wine along with the salty prosciutto. I'm sure everyone makes this dish his or her own way, but this is how I do it and everyone seems to love it.

See my "**Cook's Notes**" on how to make this ahead of time for an easy dinner party dish.

Ingredients:

- 4 skinless, boneless, chicken breasts (about 1 1/2 pounds fillet and pounded thin)
- 1-8 oz. container of fresh mushrooms, sliced
- 1/2 cup of flour, for dredging
- 1/4 cup olive oil
- 4 slices of prosciutto, chopped
- 1 cup Marsala wine





- 1/2 cup chicken stock
- 3 tablespoon unsalted butter
- 1/4 cup chopped flat-leaf parsley
- Salt and pepper

Directions:

On a cutting board, fillet each chicken breast and trim off any fat. Place two pieces of chicken at a time between two pieces of parchment paper as seen in photo below. Pound with a flat mallet, until the cutlets are about 1/4-inch thick. Set aside and repeat until all the chicken is pounded thin. Put some flour in a shallow dish. Season each side of the chicken cutlets with salt and pepper. Dredge each cutlet lightly on each side with flour.

Heat the oil in a skillet over medium-high heat. When the oil is nice and hot, brown a few cutlets at a time for 3-5 minutes on each side until golden. Once the chicken is brown, place the pieces in a single layer on a cookie sheet with a rim, or a glass casserole dish. Continue until all the chicken is browned.

Lower the heat to medium and add the prosciutto to the drippings in the pan, sauté for a minute or two until browned. Add the mushrooms, season with a little salt and pepper and sauté until they are nicely browned on each side. Turn up the heat and pour the Marsala in the pan and boil down for a minute so the alcohol cooks off. Then add the chicken stock and the butter. Allow it to cook for a minute or two. Pour the sauce over the chicken, cover with foil and place in a 350-degree oven for about 20 minutes. Remove chicken and sprinkle with fresh parsley before serving.





Cook's Notes:

Entertaining a large crowd:

I love to make chicken Marsala for large parties or family dinner parties. It's such a yummy treat and everyone seems to love it. You can easily double or triple the recipe. If I'm having a large dinner party I will usually make things ahead of time and refrigerate them.



You can sauté the chicken, place it in a baking dish or cookie sheet and cover it with foil. Then cook the sauce separately and set aside in a separate bowl. Refrigerate everything and take it out 20 minutes before company arrives. Then preheat your oven, pour sauce over chicken and cook for 20-30 minutes before serving.

Cooking tips:

Filleting and pounding the chicken into thin cutlets is a must for this recipe. When I make chicken people usually ask "how come it's so tender and you can cut it with a fork?" This is because I fillet it and pound it. If you don't have a kitchen mallet be sure to pick one up. You can find them in the supermarket where they have cooking utensils. They usually come in wood or metal.

Chicken Thighs in a Lemon Wine Sauce

Your whole family will love this dish. When you serve it, I guarantee it will look like something from a fine restaurant. You don't have to tell them how easy it was to make. If you need to double or triple the recipe, see my notes below. I like to serve this with rice and a vegetable, but it is also great over pasta. You can remove the chicken from the pot and toss in some cooked pasta and top with grated cheese. To make this recipe Gluten Free, just use Corn Starch in place of the Flour and Gluten Free Chicken Stock.

Ingredients

- 8 chicken thighs (I like to use the skinless boneless ones but the bone in is great too)
- 1/2 cup all-purpose flour or Corn Starch for a Gluten Free version
- 1/4 cup corn oil
- 1 sweet yellow onion, sliced thin
- 12 cloves garlic, peeled and smashed





- 1/4 cup freshly squeezed lemon juice
- 4 thin slices of lemon
- 1 cup chicken broth
- A handful of fresh parsley, chopped, plus extra for garnish
- 3 tablespoons butter
- 1 cup dry white wine
- ¼ cup grated Parmesan cheese
- Seasoned salt and fresh ground black pepper

Directions

Preheat the oven to 350 degrees F.

Season thighs well on both sides with seasoned salt and fresh ground black pepper. Place the flour in a shallow dish. Then, dredge the chicken in the flour and place on a separate plate. (Dredge=The process of pulling foods through dry ingredients to coat them before cooking.)

Place [Dutch Oven pan \(picture\)](#) with 2 to 3-inch sides on the stovetop. Add oil and heat over medium-high heat. When the oil is hot but not smoking, add the thighs and brown well on both sides, about 5 or 6 minutes. Remove the chicken from the pan and set aside.

Add the onions to the oil and cook, stirring to scrape up any browned bits at the bottom of the pan. Cook for about 5 minutes. Add the garlic, and season with salt and pepper. Cook for another



minute or two. Add the wine, lemon juice, and chicken broth. Let mixture simmer for a minute or two. Add the butter and allow it to melt.



Place the chicken thighs on top of the sauce. Top with chopped parsley and lemon slices. Cover with lid, and place in the middle of the oven. Bake for 20 minutes, remove the lid and cook an additional 20 minutes. Before serving sprinkle with a garnish of fresh parsley and the $\frac{1}{4}$ cup of Parmesan cheese.



Cook's notes:

If you want to double or triple this recipe, you can brown your chicken in batches in a frying pan and place in a large roasting pan. Make the sauce in the frying pan and add the sauce to the roasting pan with the chicken. Cover with aluminum foil. Remove the foil halfway through the cooking process.



Chicken Bolognese Sauce - Simple Healthy Recipe

Chicken Bolognese is an easy recipe that is fresh, lighter and healthier than the classic Bolognese Sauce. Chicken Bolognese gives you all the great flavor but a lot less fat than the original version in a lot less time. You won't miss any of the taste. Trust me. This Bolognese is delicious.

Ingredients

- 1 pound of ground chicken
- 4 tablespoons extra-virgin olive oil
- 1/2 onion, finely chopped
- 2 garlic cloves, finely chopped
- 1/2 celery stalk, finely chopped
- carrot, peeled and finely chopped
- 1 tablespoon tomato paste
- (28-ounce) can crushed tomatoes
- 1/2 cup white wine or (I like to use) Sweet Vermouth





- 1 cup chicken stock
- tablespoons fresh basil or 1 teaspoon dried basil
- Salt and freshly ground black pepper
- 1/3 cup Fat Free Half & Half

Directions

In a medium pot, heat the oil over a medium-high heat. Add the onions, garlic, celery, carrots, and a sprinkle of salt and pepper. Sauté until all the vegetables are soft, about 5 minutes.

Add the ground chicken, sprinkle with a little salt and pepper and brown for a few minutes. Then, turn up heat and add the wine being sure to stir and scrape the brown bits off the bottom of the pan. Simmer for 2 minutes and add tomato paste, chicken stock and crushed tomatoes and basil.

Simmer uncovered over low heat stirring occasionally until the sauce thickens, about 20 minutes. If sauce is too thick, add a little more chicken stock. Taste the sauce and if it needs it, add more salt and pepper, to taste. Add the fat free Half & Half and serve over 1 pound of cooked multi-grain pasta or regular pasta with a sprinkle of Parmesan cheese.



P.S. If you want the maximum flavor, you can use veal and/or beef, which are a little more fattening and even add heavy cream (wink).

Pumpkin Crumble Cake Recipe

Pumpkin crumble cake is sort of a pumpkin pie and a pumpkin cake in one. I like to use Betty Crocker Supermoist Yellow Cake Mix for this recipe.

This cake has all the yummy flavors of a pumpkin pie but the heartiness of a cake. It's the perfect dessert to have during the holidays or bring to a holiday party. It's fast and easy and always a crowd pleaser.

I got this recipe from a friend years ago when she made it for a potluck dinner. I modified it a little over the years. I think it is the right combination of pie and cake. Enjoy!

Ingredients:

For base:

- 1 (18.25 ounce) Box Betty Crocker Supermoist Yellow Cake Mix
- ½ cup butter, melted
- 1 egg





For filling:

- 1 (15 oz) can pumpkin puree
- 1 (14 oz) can sweetened condensed milk
- 1 teaspoon pumpkin pie spice
- 1 teaspoon cinnamon
- 2 tablespoons brown sugar
- 2 eggs, beaten

For topping:

- 1 cup of dry cake mix
- 3 tablespoons butter, softened
- 1 cup chopped pecans, walnuts or both
- Powdered sugar for dusting

Directions:

Preheat oven to 350 degrees. Spray a 9×13 pan. Remove 1 cup of cake mix from the cake mix box and set aside in a small bowl for the topping. Then in a large bowl combine the remaining cake mix with 1 egg and a 1/2 cup melted butter. Mix well, and pat into bottom of pan. Set aside

In the same bowl used for the base, mix together the pumpkin, eggs, sweetened condensed milk, pumpkin pie spice, brown sugar and cinnamon. Combine well and pour over base mix in pan. With a fork, combine your reserved cup of cake mix with the nuts and softened butter. Crumble over pumpkin mix.

Bake in preheated oven for 40 to 50 minutes until golden brown. Let cool for at least 20-30 minutes then cut in squares and sprinkle with powdered sugar before serving.



Firecracker Bundt Cake - An Explosive Red, White and Blue Dessert

American holidays like the 4th of July and Memorial Day are the perfect time to make easy and delicious red white and blue desserts. My Firecracker Bundt Cake is fun to make and will have everyone wondering how you got all the colors in there. I originally developed this recipe for Betty Crocker and it has been extremely popular on their site. The great thing about this cake is the main ingredients are cake mix, frosting and some food coloring. It's the secret tricks in the baking and frosting that make it so beautiful.

Ingredients:

- 1 box Betty Crocker® SuperMoist® white cake mix
- Water, vegetable oil and eggs called for on cake mix box
- Red food coloring
- Blue food coloring
- 1 (12 oz) can Betty Crocker® Whipped Fluffy White Frosting





Directions:

Heat oven to 325°F. Generously grease a 12-cup tube cake pan. Make cake batter as directed on box. Pour 1 cup of batter into a bowl and add the red food coloring, mix well. Pour another cup of the batter into a bowl and add the blue food coloring, mix well.

Pour the red cake mix into the bottom of the greased pan. Carefully pour the white batter over the red batter in pan. Then carefully pour the blue batter over the white batter. The blue batter does not need to cover the white batter completely. It looks better if it just forms a ring in the center of the white batter.

Bake as directed on box or until toothpick inserted in center comes out clean. Cool 5 minutes. Turn pan upside down onto cooling rack that is placed over a cookie sheet. Cool cake completely, about 30 minutes. Once cake is cool, equally divide the frosting into 3 bowls. Microwave the white frosting for a few seconds on high until it is smooth enough to drizzle over the cake. With a spoon, drizzle the white frosting back and forth around the whole ring in a striping pattern until you use it all.

Then microwave one of the other bowls. Before drizzling, mix in a few drops of blue food coloring. Then drizzle over the cake, scattering back and forth. Repeat with the red food coloring, making sure you can see the red, white and blue colors. Set cake aside to dry.

Cooking Tips:

When you add the batter, do not mix with a spoon. Just pour it in so the colors don't mix but rather, just rest on top of each other in the pan. Store loosely covered and unrefrigerated.

Cake can be made a day or two in advance.



Sugar's Pink Heart Cinnamon Crescent Rolls - A Valentine's Day Treat to

Fall in Love With

Pillsbury Grands Flaky Supreme CINNABON Cinnamon Rolls make this Valentines' treat so easy and delicious.

I like to use the Grands because it makes 5 great big cinnamon heart buns. I also like the cream cheese icing that comes with the CINNABON rolls. If you want smaller hearts you can certainly use the regular size cinnamon rolls.

Valentines day is such a sweet holiday in so many ways. Like most people I enjoy giving little treats to the people I love. My heart crescent cinnamon rolls are a pretty little treat to serve for breakfast or to give as a homemade gift.



While they are baking it is a good time to mix up the icing. I added 3 drops of red food coloring to the cream cheese frosting in a bowl and spooned it into a small plastic baggie. I then cut a small hole in one corner of the baggie so I can pipe the pink frosting decoratively over the crescents.



After rolls are cooked I like to move them onto a cooling rack. I don't like to frost them while they are hot because the icing will melt off. When the rolls are cool to the touch you can ice them. I like to drizzle the icing on and angle and then sprinkle them with a little pink or red cookie sugar to give them a little sparkle.

Imagine the smiles you will get when you serve these pretty hearts. When they ask you how you made them be sure to tell them that Sugar showed you how. :)

Sugar's Pink Heart Cinnamon Crescent Rolls

Makes 5 rolls

Ingredients:

- 1 (17-oz) tube Pillsbury Grands Flaky Supreme CINNABON Cinnamon Rolls
- 3 drops of red food coloring
- Red or pink cookie sugar



Directions:

Preheat oven to 350° F

Open the container and unroll the buns half way. You want to keep the curl at one end and form a heart and a curl at the other end. Pinch the dough slightly at the bottom because when they bake they tend to spread out.

Bake in oven on lightly greased cookie sheet or line with a silicone-baking sheet for about 18 minutes or until golden brown but not burned.

Mix the icing from the package in a bowl with 3 drops of red food coloring. Spoon into a small plastic baggie. Cut a small hole in one corner of the baggie so you can pipe the pink frosting decoratively over the crescents once they are baked and cool.

When the rolls are cool to the touch you can ice them. I like to drizzle the icing on an angle and then sprinkle them with a little pink or red cookie sugar to give them a little sparkle.



Mom's Amazing Sweet Potato Casserole

Sweet Potato Casserole is an all time favorite in our home during the holidays, especially on Thanksgiving. When my grandmother got older, my mom took over Thanksgiving dinner. We always had a sit down meal for at least 20-30 people and mom's Sweet Potato Casserole has become a staple Thanksgiving recipe for us.

I used to feel like this was the day I worked the banquet hall! It was during the holidays growing up that I learned from my mom how to cook dozens of different dishes for an army of people and how to get everything out hot and delicious. My mom is the master at dinner parties and has taught me everything I know now about how to pull off a huge dinner with style.





This recipe is only one of the fabulous dishes she makes. I actually save extra room on my plate every holiday for this amazing sweet potato concoction. It is sort of a cross between a savory side dish and a decadent dessert. I would rather miss the Turkey than this dish.

Trust me when I tell you that this will be everyone's favorite side dish. It's perfect for bringing to a dinner party too. If you are going to someone's home this holiday, volunteer to bring this dish and it will be the "belle of the ball."

The holidays are a time when I like to indulge, so if you are looking for a light recipe, this one isn't it. You can scale back on the butter and the sugar if you want to make it lighter, but I figure I'm only eating it once a year so I'm going for the full fat version and loving every bite of it. Give it a try and let me know what you think.



Ingredients:

- 4 large sweet potatoes, peeled cooked and mashed
- 1 cup sugar
- 1 cup unsalted butter, melted
- 4 eggs
- 2/3 cup evaporated milk
- 2 teaspoons vanilla
- Pam cooking spray, to grease pan

Topping:

- 2 cups brown sugar
- 1 stick of unsalted butter, softened



- 2/3 cup all-purpose flour
- 2 cups pecans or walnuts, chopped
- 1 teaspoon cinnamon

Directions

Preheat oven to 375 degrees.

In a large bowl, beat together all the filling ingredients with an electric mixer. Pour into a greased, 9×13-baking dish. In a separate bowl, mix all the topping ingredients together with a fork to form a crumbled mixture. Spread crumb mixture on top of casserole and bake in the middle of the oven for 35-40 minutes. Remove from oven and allow casserole to cool for at least 10-20 minutes before serving.



Cook's notes:

To cook the sweet potatoes, simply peel the potatoes, slice them in cubes and boil in a large pot of boiling water until softened. It usually takes about 15-20 minutes depending on the size of the cubes. Strain and mash with a hand mixer or spoon and allow them to cool slightly before mixing in other ingredients.

Make ahead tips:

This dish can be easily made a day or two ahead of time covered with plastic wrap and placed in the refrigerator until ready to bake. Be sure to remove it from the refrigerator about 15-30 minutes prior to baking so it won't be ice cold going into the oven. Remove plastic wrap and bake uncovered. It may take a little longer to cook if it is cold so just give it some more time when you bake it.

