



SWEET POTATO CASSEROLE

8 PORTIONS

3 CUPS	MASHED SWEET POTATOES
1 CUP	SUGAR
½ CUP	MARGARINE, SOFTENED
2	EGGS
1 TSP	VANILLA
½ CUP	RAISINS (OPTIONAL)
1 CUP	LIGHT BROWN SUGAR
1 CUP	CHOPPED NUTS
½ CUP	FLOUR
¼ CUP	MARGARINE

32 PORTIONS:

12 CUPS	MASHED SWEET POTATOES
4 CUPS	SUGAR
2 CUPS	MARGARIN
8	EGGS
1 TBSP+1 TSP	VANILLA
2 CUPS	RAISINS (OPTIONAL)
4 CUPS	LIGHT BROWN SUGAR
4 CUPS	CHOPPED NUTS
2 CUPS	FLOUR
1CUP	MARGARINE

METHOD:

COMBINE MASHED SWEET POTATOES, SUGAR, MARGARINE, EGGS, VANILLA AND RAISINS, AND BLEND WELL. POUR INTO A LIGHTLY OILED BAKING PAN. COMBINE LIGHT BROWN SUGAR, NUTS, FLOUR AND MARGARINE, AND MIX WELL; SPREAD OVER SWEET POTATOES. BAKE AT 350 DEGREES FOR 20 MINUTES.

YIELD:

8 OR 32 SERVINGS

PORTION SIZE:

½ CUP