

Yam Soufflé



INGREDIENTS:

Souffle:

- 3 cups of cooked and mashed yams, from about 2 to 3 small yams
- 1 cup of granulated sugar
- 3 eggs, beaten
- 1/2 cup of milk
- 1 full stick of melted butter
- 1 tablespoon of vanilla extract

Topping:

- 1 cup of packed light brown sugar
- 1/2 stick of room temperature butter
- 1/2 cup of self-rising cake flour
- 1 cup of chopped pecans

Directions:

Souffle:

Preheat the oven to 400 degrees F. Very lightly grease small individual glass baking dishes. In a large bowl combine yams, sugar, eggs, milk, butter, vanilla and salt. Pour the mixture into the prepared baking dishes.

Topping:

Combine the brown sugar, butter, flour and pecans in a separate bowl. Crumble the topping over the yam mixture.

Bake for 20 to 25 minutes, until the topping is golden brown. Serve hot.