**Sweet Potato Casserole**

**Ingredients:**

5# sweet potatoes, peeled and large dice

1 can evaporated milk

3 eggs

½ cup brown sugar

½ cup sugar

4 oz. melted butter

1 Tbsp. vanilla extract

½ tsp. cinnamon

½ tsp nutmeg

**Toppings:**

17 oz. marshmallows

½ cup flour

1 cup chopped pecans

4 oz. cold, small diced butter

½ cup brown sugar

**INSTRUCTIONS**

**Day 1:**

**Sweet Potatoes**

1. Divide the chopped sweet potatoes between 2 large pots.
2. Cover them with water, and boil with a lid on them for 20-25 minutes, or until they are fork tender.
3. Drain in a colander. Divide the sweet potatoes into 2 equal portions.
4. While the potatoes are cooking, mix up all of the other ingredients.
5. Fit the Kitchenaid with a paddle attachment and mix 1 portion of the sweet potatoes until they are broken up.
6. Add ½ of the mixture from step 4 and mix until it is smooth. Transfer to a large bowl.
7. Repeat once more until all of the potatoes are mixed up.
8. Spray 2 ½ hotel pans with pan spray and divide the mixture evenly between the 2 pans.
9. Wrap one and put in the cooler.

**Topping:**

1. Mix flour, pecans, brown sugar, and butter in a small bowl until the mixture looks like wet sand.
2. Sprinkle the mixture over one of the pans of sweet potatoes.
3. Wrap and put in the cooler.

**Day 2:**

1. Preheat the oven to 375º.
2. Unwrap the sweet potato pans. Top the plain one with marshmallows.
3. Bake for 30-40 minutes, or until the middle is hot.