

Sweet Potato Streusel

Trisha Shrum

Why the Recipe is Special

One bite will tell you why this recipe is special. I've been making this for Thanksgiving and Christmas every year for many years. Let's call it a first-generation family recipe. While it tows the line between side dish and dessert, I serve it along with the main meal and it is always a favorite. And don't fear the coconut flakes even if you don't usually like coconut: it works and is quite subtle.

Ingredients

Filling

3 pounds sweet potatoes (about 3 large), peeled, cut into 1-inch pieces

1/4 cup (1/2 stick) butter, room temperature

1/4 cup maple syrup

1 scant cup half and half

2 eggs

1/2 cup chopped crystallized ginger (about 2 ounces)

1 teaspoon vanilla extract

Topping

1 cup (packed) golden brown sugar

1/2 cup all-purpose flour

1/2 cup (1 stick) butter, room temperature

1 cup chopped pecans

1 cup sweetened flaked coconut

Directions

Filling

Butter 13x9x2-inch glass baking dish.

Cook sweet potatoes in large pot of boiling salted water until tender, about 10 minutes. Drain; return to same pot. Stir potatoes over medium-high heat until excess liquid evaporates. Remove from heat.

Add butter and sugar and mash potatoes until almost smooth.

Mix in half and half, eggs, ginger and vanilla. Season with salt.

Spread in prepared dish.

Topping

Rub together sugar, flour and butter in medium bowl until moist crumbs form.

Mix in pecans and coconut. (Filling and topping can be prepared 1 day ahead. Cover separately and refrigerate.)

Baking

Preheat oven to 350°F.

Sprinkle topping over filling.

Bake until filling is set and topping is brown, about 40 minutes.

Let stand at least 10 minutes before serving.