

Sweet Potato Casserole with Crumble Topping

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This is a wonderful recipe that is truly a crowd pleaser. I have provided some time-saving options that you can take advantage of – guilt free! You choose what works best for you and the outcome is glorious either way. Enjoy.

Ingredients

6 large NYS sweet potatoes, peeled, quartered and thoroughly cooked. (Baked, microwaved or boiled, it's up to you). If time is short, you may substitute 2 large cans (40 oz. or larger) sweet potatoes, drained.
 3 ounces NYS butter, melted *
 ½ cup NYS half and half or heavy cream
 2 NYS eggs
 ¼ cup brown sugar
 1 tablespoon pumpkin pie spice (No substitutions, please!)
 salt and pepper to taste

*Yono likes to remind everyone that each of these ingredients can be found fresh from New York State.

Preparation

Smash up the potatoes ("scratch" or canned) in a large mixer bowl. Put everything else in with the mashed sweet potatoes and combine at low-medium speed with a paddle attachment or regular beaters (not a whip). When combined and relatively smooth (some lumps are OK), put in casserole dish. Top with either the shortcut "Quick" topping or the Traditional recipe then bake at 350°F until topping is golden brown. (If you are baking other things, you can pretty much put this in the oven at any temperature to accommodate the other dishes, just pull it out when the crumbles are golden brown.)

Quick Crumble Topping Ingredients

1 cup yellow cake mix
 ½ cup rough ground walnuts or pecans (optional)
 ½ teaspoon cinnamon
 ¼ cup graham cracker crumbs (optional)
 2 tablespoons melted NYS butter

Easy Crumble Topping Preparation

Combine 1 cup of cake mix with everything BUT the melted butter. Pour the melted butter over the cake mix and "fluff" with a fork. You don't want to combine too much, just enough to make crumbs.

Traditional Crumble Topping Preparation

¼ cup packed light brown sugar
 ½ cup all-purpose flour
 ½ teaspoon ground cinnamon
 4 tablespoons unsalted butter, softened ½ cup walnuts or pecans, rough ground (optional)

In a bowl, combine the sugar, flour, cinnamon, nuts and butter, and mix until it resembles coarse crumbs.

Serves 8-10

