**Slow Cooker Sweet Potato Casserole**

- All Recipes - Side Dish

Submitted by: Corwynn Darkholme

"This recipe is very easy to make and very yummy! Goes great with any chicken or turkey dish!"

Original recipe yield: 8 servings.  
Prep Time:30 Minutes  
Cook Time:4 Hours  
Ready In:4 Hours 30 Minutes  
Servings:8

INGREDIENTS:

2 (29 ounce) cans sweet potatoes, drained and mashed  
1/3 cup butter, melted  
2 tablespoons white sugar  
2 tablespoons brown sugar  
1 tablespoon orange juice  
2 eggs, beaten  
1/2 cup milk  
1/3 cup chopped pecans  
1/3 cup brown sugar  
2 tablespoons all-purpose flour  
2 teaspoons butter, melted

DIRECTIONS:  
  
Lightly grease a slow cooker.  
  
In a large bowl, blend sweet potatoes, 1/3 cup butter, white sugar and 2 tablespoons brown sugar. Beat in orange juice, eggs and milk. Transfer this mixture to the prepared casserole dish.  
  
In a small bowl, combine pecans, 1/3 cup brown sugar, flour and 2 tablespoons butter. Spread the mixture over the sweet potatoes. Cover the slow cooker and cook on HIGH for 3 to 4 hours.

http://allrecipes.com/recipe/18913/slow-cooker-sweet-potato-casserole/