**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/