

## **Sweet Potato Casserole with Crunch Coconut Topping**

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*Reminiscent of a traditional holiday favorite, this recipe skips the marshmallows but you won't miss them!*

### **Filling:**

6 sweet potatoes, cooked, peeled, and mashed  
1/4 cup coconut milk  
1/4 cup orange juice  
1 tsp vanilla extract  
1/2 cup maple syrup  
1/2 tsp salt  
3 tbsp melted butter  
1/4 tsp ground nutmeg  
1/2 tsp ground cinnamon

### **Topping:**

1/3 cup melted butter  
1/2 cup granulated maple syrup (or coconut sugar)  
1/2 cup almond flour  
3/4 cup chopped almonds or pecans  
1/2 cup unsweetened coconut flakes

**Directions:** preheat oven to 350 degrees. Using a mixer, blend together all filling ingredients. Pour into greased 13x9 casserole dish. For topping, mix together ingredients in bowl and sprinkle over the casserole. Bake for 45 minutes at 350 degrees or until hot. *Serves 12.*