



# OCR

ORTHOPAEDIC & SPINE  
CENTER OF THE ROCKIES

FROM THE OCR FAMILY'S *kitchen* TO YOURS

## Sweet Potato Casserole

### Ingredients:

5-6 medium size sweet potatoes  
1 tsp. vanilla  
¾ c. sugar  
2 eggs  
6 tbsp. butter

### Topping Ingredients:

1 c. brown sugar  
1 c. shredded coconut  
1 c. nutmeat (½ c. pecan & ½ c. walnut: grind together in food processor)  
⅓ c. flour  
⅓ c. butter

### Directions:

Preheat oven to 350 degrees.

Boil sweet potatoes 30 min with skin on. Peel potatoes once cooled and mash. Add the next 4 items (vanilla, sugar, eggs and butter).

Mix together and put in 9 x 13 pan. Mix the topping ingredients together and spread over top potato mixture. Do not cover and bake for 45 minutes.

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