### **Slow Cooker Sweet Potato Casserole**

## **Ingredients:**

- 4 (29 ounce) cans sweet potatoes, drained and mashed
- 2/3 cup butter
- 4 tablespoons white sugar
- 4 tablespoons brown sugar
- 2 tablespoons orange juice
- 4 eggs, beaten
- 1 cup milk

## **Directions:**

- 1. Lightly grease a slow cooker.
- 2. In a large bowl, blend all of the above ingredients.
- 3. Transfer this mixture to the prepared Slow Cooker.

# **Topping Ingredients:**

- 2/3 cups brown sugar
- 4 tablespoons all-purpose flour
- 4 tablespoons butter, melted

#### **Directions:**

- 1. In a small bowl, combine all of the above ingredients.
- 2. Spread the mixture over the sweet potatoes.
- 3. Cover the slow cooker and cook on HIGH for 3-4 hours.

When you deliver the Sweet Potato Casserole to the shelter, change heat setting to LOW. Remember to plug in the slow cooker.

Pecans have been removed from the recipe to accommodate food allergies. Serve pecans on the side.