**Sweet Potato Soufflé with Butter Pecan Topping**

Sweet Potato Soufflé

* 3 sweet potatoes (enough to create 4 cups of mashed sweet potatoes once cooked)
* 1 stick of softened unsalted **Challenge Butter**
* 3 large eggs
* 1 cup of brown sugar
* 1 tablespoon of pure vanilla extract
* ½ cup of evaporated milk
* 2 teaspoons of cinnamon
* 1 teaspoon of salt

Butter Pecan Topping

* 1 cup of chopped pecans
* 1 cup of brown sugar
* ½ cup of flour
* 1 stick of softened unsalted **Challenge Butter**
* ½ teaspoon of salt
* ½ teaspoon of baking powder

**Directions**

Preheat oven to 350°

Prepare potatoes by piercing them with a fork to vent, and then place them onto a microwave safe plate. Cook potatoes in the microwave for 20 minutes on high, or until cooked through and soft. Potatoes can also be bake for 1 hour at 350 for 1 hour if desired. When cool enough to handle, remove skins and lightly mash in a medium mixing bowl. Add the Challenge Butter, eggs, brown sugar, vanilla, milk, cinnamon and salt. Use a hand mixer to whip sweet potato mixture until it becomes smooth, light and creamy, about 4-5 minutes on high. Pour the mixture into a greased 2 ½ quart baking dish.

Now it’s time to create the Butter Pecan Topping. In a medium bowl combine pecans, brown sugar, flour, butter, salt and baking powder. Combine with pastry blender or spoon until mixture is well incorporated. Sprinkle topping mixture on the sweet potatoes. Bake for 35-40 minutes or until top is golden brown and the sweet potatoes are bubbly. Let cool slightly and serve!