**Festive sweet potato au gratin**

**Ingredients for 4 servings:**

1 kg sweet potatoes from North Carolina

250 ml milk

60 g butter

1 egg (middle-sized)

120 g soft sugar

1 pack vanilla sugar

½ tsp. powdered cinnamon

100 g pecans

**1.** Peel and wash sweet potatoes, cut into cubes and boil them in a pot for 20 minutes. In the meantime, heat milk, whisk the egg and melt butter. Drain sweet potatoes and mash them. Add whisked egg, 100 g soft sugar, vanilla sugar, 40 g melted butter and cinnamon. Then add the milk while stirring constantly.

**2.** Fill mass into a greased casserole. Chop pecans roughly and spread evenly over mass. Top with remaining soft sugar and remaining butter. Bake for 30 minutes in the preheated oven (electric oven: 200 ° C/ convection oven: 175 °C/ gas: 3rd degree).

**Preparation time:** approx. 1 hour

**Nutrition value per serving:**

Energy: 742 kcal / 3106.5 kJ

Protein: 10.4 g

Fat: 35.65 g

Carbohydrates: 93.9 g