Drunk sweet potatoes

NIBBLEDISH CONTRIBUTOR

Ingredients

3 sweet potatoes

1/4 cup Jack Daniels whiskey

1/4 cup brown sugar

1 tsp Pumpkin pie spice

1/2 tsp cinnamon

4 tablespoons butter

Pinch of salt

Pecan brown sugar crumble

melted Butter + 1 tbsp of butter for dotting

2 tbsp of Flour

1/2 cup Pecans

2 tbsp Brown sugar

Pinch of salt

Instructions

This is a bomb diggity sweet potato recipe that my mother makes for Thanksgiving. I loves it!:D

I'm not exactly sure about the measurements for everything, I tend to just wing it. So give or take the amounts. For the crumble, combine all dry ingredients and add butter until mixture is crumbly.

Preheat oven to 350. Peel, roughly chop, and boil potatoes until soft. Drain. Mash potatoes or push through a ricer. Add whiskey, butter, salt, sugar, and spices to potatoes. Stir potatoes until butter is melted. Place mixture into a shallow baking dish as a pie or cake pan. Dot crumble with remaining butter and Bake at 350 degrees until crumble is browned, melted, and crunchy, about 10 or 15 minutes.