**Paleo Sweet Potato Casserole**

*Submitted by Darin Osborne*

CRUST:

1 tbsp Maple Syrup

1/3 cup Almond Flour

1 cup Chopped Pecans

1/3 stick Melted Butter or Ghee

SWEET POTATO MIXTURE:

3 Cooked Yams, Mashed

1/2 tsp Salt

1 tsp Vanilla

2 Eggs

1 stick Melted Butter

Cinnamon to Taste

1. Combine crust ingredients and place between wax paper to roll out.
2. Combine sweet potato mixture ingredients in a mixing bowl on low speed.
3. Pour mixture into buttered baking dish (13x9x2).
4. Put crust on top.
5. Bake for 30-45 minutes or until crust edges begin to crisp
6. Let sit for 30 minutes before serving.