



# Bourbon Sweet Potato Soufflé

Yield: 10 each 8 oz side dish servings

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## Ingredients:

- 5 lbs [Reser's® Special Request™ All Natural Mashed Sweet Potatoes](#) (71117.94504)
- 6 each Eggs, whisked
- 1/2 cup Bourbon, preferably 100 proof
- 1/2 cup AP flour
- 2 tsp Kosher salt

## Streusel Topping

- 1 cup AP flour
- 1 cup Oats, rolled
- 2 cups Brown sugar
- 1/2 cup unsalted Butter, melted
- 1/2 tsp Kosher salt

## Directions:

1. Preheat oven to 375°F.
2. With a paddle attachment and a stand mixer, mix the Reser's Special Request All Natural Mashed Sweet Potatoes with eggs, bourbon, flour, and salt.
3. Grease 200 1/2 pan with softened butter.
4. Fill the pan with the sweet potato base.
5. For the Streusel Topping, in a clean bowl, combine the flour, oats, and brown sugar.
6. Add the melted butter and combine thoroughly.
7. Top the sweet potato base with the streusel.
8. Bake for 45-50 minutes, until the topping is golden brown, and the filling reaches an internal temperature above 140°F.
9. Serve immediately or place into steam table for service or event.