Sweet Potato Soufflé

4-5 sweet potatoes, cooked and mashed to make 3 cups OR
2 (28-ounce) cans sweet potatoes, drained
1 cup sugar
1/2 cup milk
1/3 cup butter, softened
2 eggs
1 teaspoon vanilla extract
1 cup coconut
1 cup chopped pecans
1 cup brown sugar
1/3 cup flour
1/3 cup butter, melted

In mixing bowl, beat mashed sweet potato, sugar, milk, butter, eggs and vanilla until well mixed. Spoon into greased 2 quart casserole. In bowl, combine coconut, pecans, brown sugar, flour and melted butter. Sprinkle over the top of the sweet potato mixture. Bake at 375 degrees for 25 minutes.