

Amish Turnips

- 2 cups cooked turnips
- 2/3 cup breadcrumbs
- 1 tablespoon butter or margarine
- 2 tablespoons brown sugar
- 1 cup milk
- 1 egg

Cook turnips until tender. Drain, mash and then add 1/2 cup bread crumbs, saving rest for top. Add egg, sugar, milk, salt and pepper to taste. Mix together; pour into greased baking dish. Dot with butter and rest of crumbs. Bake 45 minutes at 375 degrees.