

From our kitchen to yours



Sweet Potato Pie

TOTAL TIME: 1 hour 20 min YIELDS: 8 servings

Ingredients:

2	medium sweet potatoes	3/4 cup	evaporated milk
(about 1-1/2 pounds),	peeled and cubed	1 tsp	vanilla extract
1/3 cup	butter, softened	1/2 tsp	ground cinnamon
1/2 cup	sugar	1/2 tsp	ground nutmeg
2	large eggs, room temp.	1/4 tsp	salt
beaten		1	unbaked pastry shell (9
		inches)	

Directions:

Place sweet potatoes in a medium saucepan; add water to cover. Bring to a boil. Reduce heat; cook, uncovered, until tender, 13-15 minutes. Drain potatoes; return to pan. Mash until very smooth; cool to room temperature.

In a bowl, cream butter and sugar. Add eggs; mix well. Add milk, two cups mashed sweet potatoes, vanilla, cinnamon, nutmeg and salt; mix well. Pour into pie shell. Bake at 425° for 15 minutes. Reduce heat to 350°; bake until set or a knife inserted in the center comes out clean, about 35-40 minutes longer. Cool. Store in refrigerator.

