

## **Sweet Potato Pie**

1 pound (about 2 cups) sweet potatoes  
¼ cup butter, softened  
1 cup white sugar  
½ cup milk  
2 eggs, beaten  
½ tsp. ground nutmeg  
½ tsp. ground cinnamon  
1 tsp. vanilla extract  
1 (9 inch) unbaked pie crust

Boil sweet potatoes, whole in skin, 40 to 50 minutes.  
Run cold water over the potatoes and remove the skin.  
Mash the potatoes in a bowl.  
Add butter and mix well.  
Stir in sugar, milk, eggs, nutmeg, cinnamon and vanilla.  
Beat until mixture is smooth.  
Pour filling onto the unbaked pie crust.  
Bake at 350 degrees F (175 degrees C) for 55 to 60 minutes.  
Pie will puff up like a soufflé and then, it will sink down as it cools.

## **Pastry for 8" one-crust pie:**

1-1/4 cup all-purpose flour  
1/2 tsp. salt  
1/3 cup shortening  
4 – 5 tablespoons cold water

Measure flour and salt into bowl. Cut in shortening thoroughly. Sprinkle in water, 1 tablespoon at a time, mixing with a fork until all flour is moistened and dough almost cleans side of bowl.

Gather dough into ball; shape into flattened round on lightly floured board. Roll dough 2 inches larger than inverted pie pan. Roll pastry onto rolling pin, and roll over pie pan.

Fold under the overhanging edge of pastry, flute the edge.