

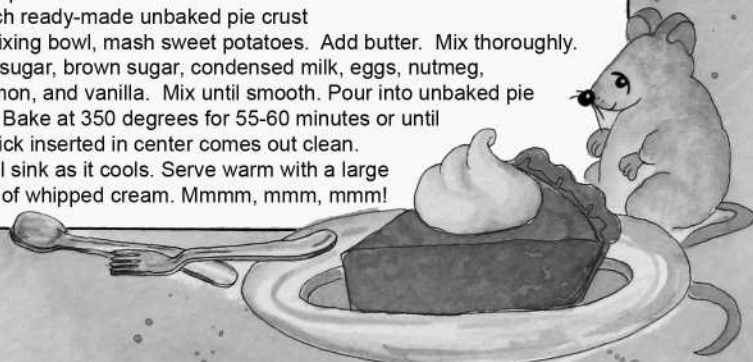
The Gigantic Sweet Potato

Ma Farmer's Sweet Potato Pie

- 1 lb. sweet potato, cooked and peeled
- 1/2 cup butter, softened
- 3/4 cup sugar
- 1/4 cup brown sugar
- 1/2 cup sweetened condensed milk
- 2 eggs
- 1/2 tsp. ground nutmeg
- 1/2 tsp. ground cinnamon
- 1 1/2 tsp. vanilla extract
- 1 9-inch ready-made unbaked pie crust

In a mixing bowl, mash sweet potatoes. Add butter. Mix thoroughly. Stir in sugar, brown sugar, condensed milk, eggs, nutmeg, cinnamon, and vanilla. Mix until smooth. Pour into unbaked pie crust. Bake at 350 degrees for 55-60 minutes or until toothpick inserted in center comes out clean.

Pie will sink as it cools. Serve warm with a large dollop of whipped cream. Mmmm, mmm, mmm!



Dianne de Las Casas - www.storyconnection.net Marita Gentry - www.maritagentry.com

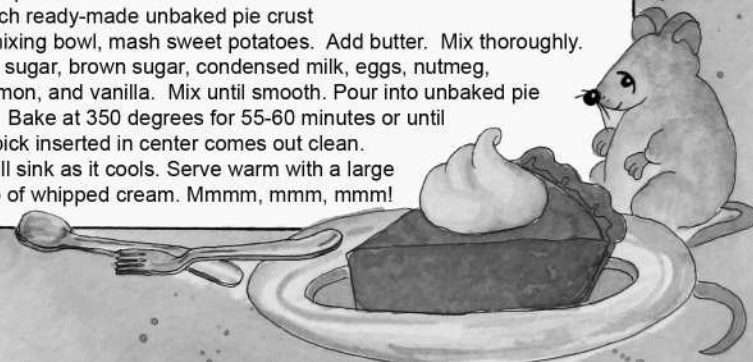
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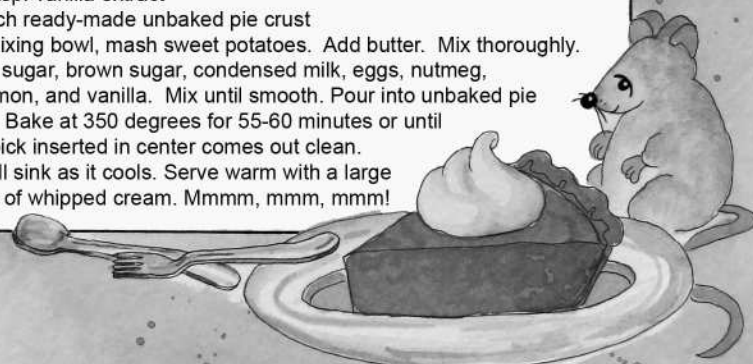
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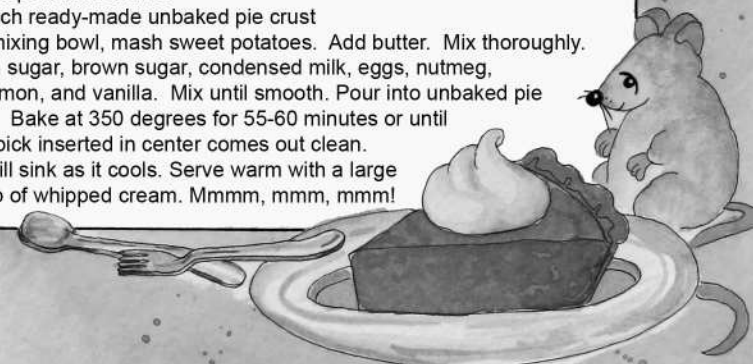
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