

Sandra's Sweet Potato Pie (Serves 6 – 8 people)

Ingredients:

1. 3-4 sweet potatoes
2. 3 eggs
3. 1 ¼ cup of sugar
4. 2 teaspoons of vanilla extract
5. 1 pinch of salt
6. 2 teaspoons of nutmeg
7. 1 stick of butter
8. ½ cup of evaporated milk
9. 1 unbaked pie crust

Instructions:

1. Boil sweet potatoes until they are soft, then peel the skins and beat potatoes until no lumps are left.
2. Add the remainder of the ingredients.
3. Beat until the mixture is creamy.
4. Pour the batter into pie shell and bake at 350 degrees.
5. The pie filling and crust should be baked until pie is brown.