

## Sweet Potato Pie

### ***Ingredients:***

3-4 medium Sweet Potatoes

2 Eggs

$\frac{3}{4}$  Cup Sugar

$\frac{1}{2}$  stick Butter, room temperature

1 teaspoon Vanilla extract

$\frac{1}{2}$  or 1 can Evaporated milk

$\frac{1}{2}$  teaspoon Nutmeg

$\frac{1}{2}$  teaspoon Cinnamon

Additional/Optional: Raisins, Pecans, Meringue topping

### ***Preparation:***

Preheat oven to 375F. Peel and boil potatoes. Let cook and add to mixing bowl or blender. Add eggs, sugar, butter, vanilla extract, nutmeg and cinnamon into bowl or blender and whip slowly, adding evaporated milk. Batter should have creamy consistency when done (add additional milk if needed). Pour and spread into uncooked 9-inch pie shell and bake until the crust is brown.

