

## *Sweet Potato Pecan Pie*

**1/2 CUP SUGAR**  
**2 CUPS STEAMED SWEET POTATOES, MASHED**  
**4 TBSP MARGARINE OR BUTTER**  
**2 MEDIUM OR 1 EXTRA LARGE EGG**  
**1/4 CUP EVAPORATED MILK OR CREAM**  
**1/4 TSP. VANILLA EXTRACT**  
**1/8 TSP. CINNAMON**

Mix sweet potatoes with a whisk in a stand mixer. Add sugar, butter, eggs, milk vanilla and cinnamon. Put filling in a pre-baked homemade pie crust or use a refrigerated pie crust.

### **TOPPING:**

**4 TBSP. STICK MARGARINE OR BUTTER**  
**1/2 CUP BROWN SUGAR**  
**2 TBSP. FLOUR**  
**1/2 CUP CHOPPED PECANS**

Use a pastry fork or pastry blender and blend the butter, brown sugar and flour well. Blend until it is crumbly and consistent in texture. Add chopped pecans and mix well.

Sprinkle over sweet potato filling and bake pie at 350 degrees F until set, about 40-45 minutes.

*“This is the best of both worlds and probably my favorite baked pie.” -Tammy*