

## *Sweet Potato Pie-Granny's*

**2 CUPS FRESH COOKED SWEET POTATO  
(MASHED WELL OR CREAM WITH MIXER)  
1 1/2 CUP SUGAR  
3 EGGS  
1 STICK SALTED BUTTER  
1 TSP. VANILLA  
1/2 CUP CANNED (EVAPORATED) MILK**



Cream or mash your sweet potatoes. Add sugar and eggs-mix well. Add butter, milk, and vanilla and mix well with wire whisk. Pour in uncooked pie shell. Bake at 350 degrees until set about 45 minutes. Serve with whipping cream or cool whip topping.

*"This is my granny's, Lucile Benefield, recipe! She grew her own sweet potatoes every year. She would bake her sweet potatoes and mix this up by hand with a fork...Tammy"*