

Sweet Potato Pie-Tammy's

1/2 STICK MARGERINE OR SALTED BUTTER (MELTED)
 3/4 CUP SUGAR
 3 EGGS
 2 CUPS COOKED MASHED SWEET POTATOES
 3/4 CUP EVAPORATED MILK
 DASH OF SALT
 1 TSP. VANILLA EXTRACT
 1/2 TSP. CINNAMON
 PIE CRUST

Preheat oven to 350 degrees. Melt butter in medium glass microwaveable bowl. Add sugar and eggs, whisk well. Add remaining ingredients and whisk. Pour filling in pie crust. Bake pie for 40 minutes. **Important:** The pie should swell and **rise in the center** just like it does around the edges. Do not take out the pie if the center hasn't risen. Many people do not cook sweet potato pies long enough. Cool on wire rack to prevent bottom from sweating.

"I prefer to steam my potatoes because they keep a beautiful orange color, I learned this on a cooking show. You can also bake sweet potatoes in the microwave to make a quick pie. If you microwave them make sure they cook long enough to be soft, or the pie will be lumpy." -Tammy