

TESHA'S SWEET POTATO PIE

My student Tesha was one of those students who took every class I offered at the college. She was probably late 20's? She was from the real South. She brought a sweet potato pie to our class potluck one year, and I was pretty amazed by it (I'd heard about sweet potato pie, but never actually encountered one); anyway, I got a personal pie the following year. Then I asked for the recipe. Fun times!- Bethany Reid

INGREDIENTS:

- 1 lb sweet potato (approx.)*
- 1 stick (½ cup) butter
- 1 cup white sugar
- ½ cup Evaporated Milk
- 3 eggs
- 2 TBS flour
- ½ tsp ground nutmeg (approx.)
- ½ tsp ground cinnamon (approx.)
- 1 teaspoon vanilla extract
- 2 (two) 9-inch unbaked pie crusts



**I find that the amount of sweet potato doesn't really matter (I don't make sure I have "one pound," in other words, just 2 smaller potatoes or one big one).*

DIRECTIONS:

1. Boil sweet potato (red yams are nice too) whole in skin for 40 or 50 minutes, or until done. Run cold water over the sweet potato, remove the skin, and break apart in a mixing bowl.
2. Add butter and mix well. Stir in sugar, milk, eggs, nutmeg, cinnamon and vanilla. Beat at medium speed until smooth.
3. Pour filling into unbaked pie crusts (if you are using frozen pie crusts, let them thaw while you are preparing other ingredients).
4. Bake at 350 degrees F for 50 to 60 minutes, or until a knife inserted in the center of the baked custard comes out clean. The pie will rise while baking, like a soufflé, but will sink down as it cools.
5. Serve with a dollop of whipped cream or vanilla ice cream, and enjoy!