



**NEW EPISODES
MONDAYS
AT NOON EST**

"Pies"

Sweet Potato Pie

4 oz butter, softened

2 cups sweet potatoes, cooked and mashed

2 cups sugar

1 small can evaporated milk

1 tsp vanilla and lemon extracts

3 eggs, beaten

1 tsp cinnamon

1/2 tsp nutmeg

2 prepared pie shells, unbaked

Preheat oven to 350 degrees. Mix butter, potatoes, sugar and evaporated milk until well blended. Add extracts, eggs, and cinnamon; mix well. Pour into pie shells. Bake for about one hour, until set.

To select a sweet potato make, sure it's firm, has a nice orange color and look out for molding or black marks on the outside of the potato.