

Sweet Potato Pies
2 pies

Tools and Utensils Medium mixing bowl Measuring cups Measuring spoons Liquid measuring cup Whisk		
Ingredients	Amounts	Procedure
Sweet Potatoes, bakes, peeled and mashed Eggs Sugar Lemon extract Salt Nutmeg Butter, melted Evaporated milk Pie Crust, unbaked	4 c. 2 1 c. 1 t. 1/4 t. 1/2 t. 1/2 c. 1/2 c. 2	<ol style="list-style-type: none"> 1. Preheat oven to 325°F. 2. Combine all ingredients together until smooth. 3. Portion into pie shells. 4. Bake 30-40 minutes or until set and lightly browned.

*** Note: 3 lb raw sweet potatoes =@ 4 c.**