

CINNAMON APPLE SWEET POTATO PIE

Your favorite pie crust
10-12 sweet potatoes
1 cup (1 sticks) butter
1 cup sugar
1 cup brown sugar
2 eggs
¾-1 cup evaporated milk
Cinnamon
Nutmeg
Vanilla
1 apple
Powdered sugar

Prepare crust for one-crust pie and preheat oven to 350 degrees.

Boil the sweet potatoes until tender and completely cooked. Peel and mash a bit. Add butter, both sugars, eggs, and evaporated milk and use an electric mixer to blend until smooth. Add cinnamon, nutmeg, and vanilla to taste and blend again. Pour ingredients into a large pie crust and smooth the top. Core apple and slice into very thin pieces, fanning around the top of the pie decoratively. Place in the preheated oven and bake until the top of the pie is light golden brown, about an hour. Remove from oven and let cool for 45 minutes to an hour. Sprinkle with powdered sugar.



Mikia Moore and daughter, and pie auction winner Charlotte Hummel