**Sweet Potato Pie**

**Ingredients:**

*2 cups cooked and cooled sweet potatoes*

*2 Graham cracker crust*

*½ stick butter or margarine*

*1 cup white sugar*

*1 cup dark brown sugar*

*5oz evaporated milk*

*3 large eggs*

*1.5 tbsp vanilla extract*

*1.5 tbsp cinnamon*

*.5 tbsp nutmeg*

**Instructions:**

**Step 1:**

Boil sweet potatoes whole with the skin on / Do not cut

Chill down - Peel the skins off

Mash the potatoes until smooth - make sure this totals 2 cups

Pre-heat oven to 350

**Step 2:**

Mix potatoes, butter, sugar, milk, until blended

In separate bowl mix- Eggs, vanilla, cinnamon, and nutmeg

Add potatoes to the egg mixture and mix

**Step 3:**

Pour filling into the shells

Bake about 1 hour or until set.

Cool on a wire rack

**Step 4:**

Enjoy!