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Sweet Potato Pie

- 1/3 Cup butter or 1/3 cup margarine, softened
- 1/2 Cup sugar
- 2 Eggs, lightly beaten
- 3/4 Cup evaporated milk
- 2 Cups mashed sweet potatoes
- 1 Tsp vanilla extract
- 1/2 Tsp ground cinnamon
- 1/2 Tsp ground nutmeg
- 1/4 Tsp salt
- 1 9 inch unbaked pie shell

- 1) In a mixing bowl, cream butter and sugar.
- 2) Add eggs; mix well.
- 3) Add milk, sweet potatoes, vanilla, cinnamon, nutmeg, and salt; mix well.
- 4) Pour into pie shell.
- 5) Bake at 425 degrees for 15 minutes.
- 6) Reduce heat to 350 degrees; bake 35-40 minutes longer or until pie tests done.
- 7) Cool; Store in refrigerator.

Makes 6-8 Servings

