

MRS. LACY'S SWEET POTATO PIE

INGREDIENTS

3 cups sweet potatoes
2 ½ cups sugar
½ cup butter
3 eggs
½ cup half & half
1 teaspoon vanilla
1 teaspoon nutmeg
2 teaspoons cinnamon
½ teaspoon salt
2 deep-dish pie shells

DIRECTIONS

1. Boil sweet potatoes until done. Peel and mash enough to make 3 cups.
2. Add sugar and butter
3. Beat in eggs one at a time
4. Blend in half & half for desired consistency
5. Pour into 2 deep-dish pie shells
6. Bake at 350 degrees for 45 minutes