



Recipe Submitted by: SV Rendezvous

Sweet Potato Pie

Ingredients

- 1 (1 pound) sweet potato about 3 good sized ones
- 1/2 cup butter, softened
- 3/4 cup brown sugar
- 1/2 cup cream or evaporate milk (I prefer the cream)
- 2 eggs
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground cinnamon
- 1 teaspoon vanilla extract
- 1 (9 inch) unbaked pie crust
- Whipped Cream

Directions

1. Boil sweet potato whole in skin for 40 to 50 minutes, or until done. Run cold water over the sweet potato, and remove the skin.
2. Break apart sweet potato in a bowl. Add butter, and mash. Stir in sugar, milk, eggs, nutmeg, cinnamon and vanilla. Blend in well till mixture is smooth. Pour filling into an **unbaked** pie crust.
3. Bake at 350 degrees F (175 degrees C) for 55 to 60 minutes, or until knife inserted in center comes out clean. Pie will puff up like a soufflé, and then will sink down as it cools. When I serve this I add a little whipped cream. If you like pumpkin pie you will love this.

No Roll Pie Crust

This is the best ever pie crust that you don't need to roll so easy and it is always flaky. Unfortunately it is only good for a single pie crust but I love this for all the squash, lemon or key lime pie or any single pie shell dessert.

Ingredients

- 1 1/2 cups all-purpose flour
- 1 teaspoon white sugar
- 1/2 teaspoon salt
- 1/2 cup canola oil
- 2 tablespoons milk

Beat the milk and oil together for about 1 minute.

Directions

In a 9 inch pie plate, sift flour, sugar and salt. Make a well in the center and pour in oil and milk. Mix with a fork, then press into the bottom and sides of pie plate.

To bake: Preheat oven to 450 degrees F (230 degrees C.) Bake for 8 to 10 minutes, or until golden brown. Do not bake the pie shell for Sweet Potato Pie.