

Moma's Sweet Potato Pies

Ingredients

5 to 6 pounds of Yams

3 sticks of butter – melted

5 large eggs – beaten

3 Cups of Sugar – to your taste – you can add more or less

5 tablespoons of Watkins Vanilla Extract – to you taste, but you should be able to taste the vanilla

2 to 3 (12 oz.) cans of Carnation Milk - To loosen the batter

3 tablespoons of all-purpose flour – To thicken the batter

Easy pie crust – Store bought

Steps

Preheat oven to 325 degrees

1. Boil your potatoes until tender. You can roast your potatoes or use a pressure cooker
2. If boiled or pressure cooked, put the potatoes in cold water to cool off so you can handle them. If roasted, let them sit until they cool.
3. Put potatoes in a large bowl and mix with a hand mixer, several times. Each time clean off the mixer to remove the strings. You should do this at least 3 times and you will notice the batter getting smooth.
4. Add melted butter, mix until you cannot see the butter. Make sure you mix to the bottom of the bowl, scraping the sides.
5. Add beaten eggs, mix until you cannot see the eggs. Make sure you mix to the bottom of the bowl, scraping the sides.

6. Add 3 cups of sugar, mix until you cannot see the sugar, then give it a taste. If not sweet enough add a little more sugar. Scrape to the bottom of the bowl.
7. Add Vanilla, give a taste. You need to really taste the vanilla. If you can't add more. Mix in and scrape the bowl.
8. Add 2 to 3 cans of carnation milk – One can at a time, just to loosen batter a little bit. Mix in and scrape the bowl.
9. Add 2 or 3 heaping tablespoons of flour – to thicken the batter up. The flour helps combine the custard. Mix in and scrape the bowl.
10. Pour batter into pie crust pans. Use directions on package

Bake pies for 2 to 3 hours. You will want these pies to bake low and slow. They should be dark on the top when they are done.

Cool off pies for several hours or until next day. These pies freeze well. The batter also freezes well. These pies can be made months ahead of time.

ENJOY!! Thank you Mom!!