

# Our State eats

*Published in the March 2018 issue of Our State*



## Mama Dip's Sweet Potato Pie

*Yield: 8 servings.*

- 1½ pounds sweet potatoes**
- 1½ sticks of butter or margarine, softened**
- 2 cups sugar**
- 3 eggs, beaten**
- ½ teaspoon ginger**
- ½ teaspoon nutmeg**
- ½ teaspoon ground cloves**
- Pinch of salt**
- 1 teaspoon vanilla extract**
- ½ cup milk**
- 1 unbaked 9-inch pie shell (recipes makes enough batter for two pies)**

Wash the sweet potatoes and place them in a pot, covered with water. Bring to boil.

When the potatoes are soft (after about 45 minutes), drain, cool, and peel. Using a fork or potato masher, mash the potatoes in a large bowl along with the butter and sugar, combining well. Add eggs. Stir in the spices, vanilla, and milk.

Pour into the pie shell.

Bake in a 375° oven for 45 minutes or until the center is firm.

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