

Our State eats

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Grandma Snow's Sweet Potato Sonker

Yield: 12 servings.

- 5 or 6 sweet potatoes
- 3 cups self-rising flour
- 1 cup cold water
- ½ cup Crisco
- 1 stick butter, cut into small pieces
- 1 cup sugar, plus extra for dusting
- 1 teaspoon or more nutmeg

For dip:

- ⅔ cup warm milk
- ¼ cup sugar
- 1 teaspoon vanilla

Preheat oven to 375°. Peel and cut potatoes into 1-inch cubes. Cover with water and cook until just tender.

Make crust by sifting flour into a bowl. Make a hole in the middle and pour in cold water and Crisco. Knead until dough is stiff enough to roll out on a floured cutting board or counter. Cut into ½-inch strips.



Line a 9 x 13-inch pan with strips of dough. Place potatoes in pan and add most of the butter, sugar, and nutmeg. Cover with strips of dough. Sprinkle with remaining butter, sugar, and nutmeg.

Bake at 375° until golden, about one hour.

While sonker is hot, combine dip ingredients. Make hole in middle of pie and pour in dip.

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