

SWEET POTATOES PIE

Ingredients:

2 sweet potatoes
½ Cup Heavy Cream
½ Cup Butter (115g)
2 eggs
2 tablespoons flour

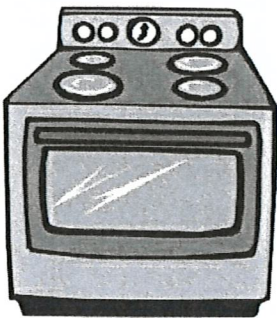
1 teaspoon vanilla
1 teaspoon cinnamon
1 Pinch of Salt
1 Pie Crust

Directions:

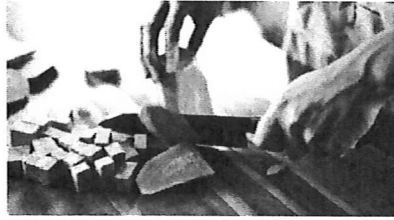
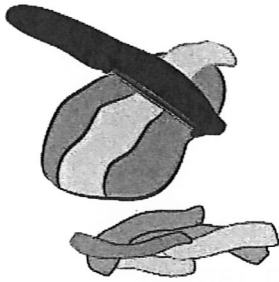
1.) Boil the sweet potatoes for 45-55 minutes



2.) Preheat oven to 177C



3.) Peel & Cut the sweet potatoes



4.) In a bowl, mash the sweet potatoes

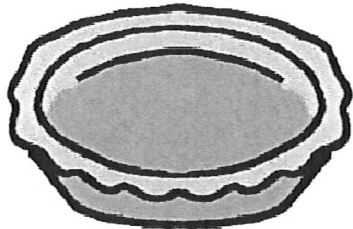


5.) Add eggs, cream, butter, vanilla, cinnamon, salt, and flour. Mix

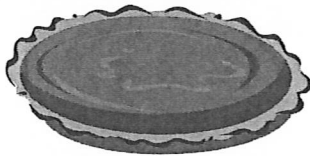


together.

6.) Place pie crust in pan.



7.) Add the mix to the pie crust



8.) Put the pie in the oven