

David's Sweet Potato Pie

(Each pie Serves 6 people)

4 sweet potatoes

2 sticks of butter

1 cup of brown sugar

1 cup of white sugar

6 eggs

1 can of sweet condensed milk

1 teaspoon of vanilla

1 teaspoon of cinnamon

1 teaspoon of all-spice

4 frozen pie shells (unthaw)

optional: 1 Cup of coconut flakes

Directions

Thaw pie shells

Pre-heat oven to 350 degrees

Boil sweet potatoes until soft, then peel off skin and place potatoes in a bowl.

Blend potatoes with 2 sticks of (softened) butter with a spoon

Add remaining ingredients and continue to blend with a spoon

Poke the inside of pie shell crusts with a fork

Brush egg white around the crusts

Fill each pie shell to desired level and bake at 350 degrees for 40 minutes

Optional: add 1 cup of coconut flakes to ingredients prior to pouring in shell, if desired.