

## Spicy Sweet Potato Pie

4	ea	medium sweet potatoes (2 cups), cooked or baked
½	cup	butter or margarine (room temperature)
1 ½	cup	sugar
½	cup	brown sugar (packed)
4	ea	eggs
1	tsp	cinnamon
½	tsp	salt
1	tsp	nutmeg
¼	tsp	cloves
1 2/3	cup	evaporated milk
15	ea	marshmallows (large – more or less)
2	ea	pie crust (9 inch)

Preheat oven to 350 degrees. Remove potato pulp from peeling and mash. Add butter and sugars. Mix well. Add eggs and milk. Mix well. Stir in spices. Pour into unbaked pie shell. Bake until firm (center of pie should move a little). About 45-60 minutes. Top with marshmallows and brown. Let pie set up for about 1/2 hour before serving.