

Sweet Potato Pie

Ingredients:

4 peeled and cut up sweet potatoes
2 pie crusts
1/2 cup sugar
2 eggs
1 Tbsp. flour
1/2 stick butter
1/2 cup milk
2 Tbsp. cinnamon
1 tsp. vanilla extract

Directions:

Preheat oven to 375°. Boil potatoes in a large pot; this should take about 30 minutes. Once they are ready, mash them; . Transfer them in a large bowl. In a separate bowl, mix milk and eggs; add them to the potatoes. To that, you add the rest of the ingredients. Whisk or blend at high speed until potato filling is smooth and creamy. Pour into baking pans. Bake for at least 30 minutes until pie crusts are browned and potato filling is well set.

Red Velvet Cake

Ingredients:

1 box cake mix
1 can cream cheese frosting
1 cup chopped pecans
3 eggs
flour
1/2 cup oil

Directions:

Follow the directions as written on the package. Once the cake is ready, frost with cream cheese frosting, then top with the pecans.