



SWEET POTATO CASSEROLE

Jennifer Dartlon
Juanice Crosby

Filling

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| 4 c. baked, mashed sweet potatoes | 1 t. vanilla |
| $\frac{3}{4}$ c. sugar | 1 t. cinnamon |
| 3 eggs | 1 t. allspice |
| 1 stick butter, softened | dash of nutmeg |
| | $\frac{1}{4}$ c. milk, if necessary |

Mix all ingredients together well. Pour into a buttered casserole dish. Cover with topping and bake at 350° for 45 minutes or until bubbling well in the middle.

Topping

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| $\frac{1}{3}$ c. plain flour | $\frac{1}{3}$ c. butter, softened |
| 1 c. brown sugar | 1 c. chopped pecans |

Combine flour and sugar. Cut in butter with a fork until crumbly. Stir in pecans.

Note: This casserole can be made ahead and frozen. Just thaw overnight in the refrigerator and bake an additional 5 - 10 minutes.

TEE'S CORN PUDDING

Tonya Tyson Moore
Tami Tyson Cobb
Kristy Hudson Cobb

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| $\frac{1}{4}$ c. sugar | 2 c. heavy cream |
| 3 Tbsp. flour | $\frac{1}{4}$ c. melted butter |
| 2 tsp. baking powder | 1 (16 oz.) pkg. frozen creamed corn, thawed well |
| 2 tsp. sea salt | |
| 6 lg. eggs | |

Mix dry ingredients in small bowl. In large bowl, beat eggs and stir in cream and butter. Gradually add dry ingredients and mix until smooth. Add corn. Pour into greased 9 x 13-inch glass dish. Bake at 325° for 45 minutes or until set.

