

SWEET POTATO BROWNIES

Brownies:

1 ½ c. plain flour
2 c. sugar
1 tsp. salt
1 c. softened butter

4 eggs, unbeaten
2 tsp. vanilla
2 c. grated raw sweet potatoes
1 c. chopped nuts (pecans)

Mix sugar and butter together. Add remaining ingredients. Stir after each addition. Bake on well greased sheet at 350° for about 20-30 minutes. Test with toothpick.

Glaze:

1 c. powdered sugar
¼ stick melted butter

Milk, enough to mix

Mix all ingredients and spread on brownies while hot. Slice when cool. You want your glaze real thin.

West Carroll Sweet Potato Association

CONGEALED SALAD OR PINEAPPLE PIE

1 (15 oz.) crushed pineapple
2 boxes Jello (apricot or orange)

2 c. buttermilk
8 oz. box Cool Whip

Combine pineapple and Jello; boil until clear. Cool. Add buttermilk and Cool Whip. Mix completely. May be congealed salad or pour in graham cracker crust for pie.

Anonymous

TURTLE CANDY

4 ½ c. sugar
1 tall can Pet milk
¾ stick oleo

1 ½ qt. pecans
1 (12 oz.) pkg. chocolate chips
1 pt. marshmallow cream

Combine milk, oleo, and sugar. Cook 7 minutes until it comes to full boil. Time carefully. Pour mixture over pecans, chocolate chips, and marshmallow cream. Stir until chips melt (1 minute). Spoon on waxed paper. Yield: 5 ½ lb.

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