



Ingredients:

1/2 c. butter
1 c. brown sugar
1/2 c. milk
1 c. mashed yams or sweet potatoes
2 1/2 c. flour
1 tsp. salt
2 eggs
2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. allspice
1 tsp. vanilla extract

Directions:

Cream butter, sugar, eggs, spices, yams, and flour together, adding milk a little at a time. Drop by the spoonful onto a greased cookie sheet. Bake in a 350 degree oven for 15 minutes or until brown.

**My steps:

1. Set out butter and eggs a few hours early so they get to room temperature.
2. Slice and steam fresh sweet potato. Let cool. Peel. Mash.
3. Cream butter and sugar. Preheat oven to 350F.
4. Add eggs, one at a time, blending well after each one.
5. Add sweet potatoes, allspice and vanilla extract. Blend.
6. Add milk. Blend.
7. Mix remaining dry ingredients separately.
8. Fold in dry ingredient mixture about 1/3 at a time. Fold in gently. Don't over-mix here or it could get rubbery. Batter should be light and fluffy.
9. Spoon onto cookie sheet. Bake (one sheet at a time) at 350 for 14 minutes.

(And if you really want to follow my steps precisely, start all of this late in the day, so that after step 8, you have to put the batter in the fridge to chill overnight because you ran out of time; then wake up really early the next morning and let the batter get to room temperature. THEN spoon out the dough and bake ;-)

Brought by Pam Monaghan (Holmes)