

Sweet Potato Puff

2 medium sweet potato -- cooked and peeled
1/2 cup milk
3/4 cup sugar
2 eggs
1/3 cup butter or margarine
1/2 teaspoon nutmeg
1/2 teaspoon cinnamon

Place sweet potatoes in bowl. Attach bowl and wire whip. Turn to speed 2 and beat for 30 seconds. Add milk, sugar, eggs, butter, nutmeg and cinnamon. Turn to speed 4 and beat for 1 minute. Spread mixture into a greased 9-inch pie plate. Bake at 400F for 20 minutes or until set. Spread crunchy praline topping over hot sweet potatoes. Bake an additional 10 minutes. Serve immediately.

*CRUNCHY PRALINE TOPPING

1/3 cup butter or margarine -- melted
3/4 cup cornflake cereal
1/2 cup chopped nuts
1/2 cup brown sugar

DIRECTIONS FOR CRUNCHY PRALINE TOPPING:

Place all ingredients in bowl. Attach bowl and flat beater. Turn to stir speed and mix for 15 seconds.