



## **Picadilly's Cafeteria Sweet Potato Souffle**

Submitted by: Elaine Taverni; ©Recipezaar

2 lbs sweet potatoes  
¾ C granulated sugar  
1 ½ t baking powder  
1 ½ t vanilla extract

2 T flour  
3 eggs, well beaten w/electric mixer  
1 stick butter (room temp.)  
Confectioner's sugar (optional)

Boil unpeeled potatoes until very soft. Drain and peel, place in large mixing bowl. While still warm add sugar, baking powder and vanilla. Beat with mixer until smooth.

Add flour and mix well, add whipped eggs and beat well, add margarine and beat well.

Pour mixture into 2 quart baking dish. Bake for 1 hour or until top is light golden brown. Sprinkle with powdered sugar before serving if desired.

Serves 6