



45th Annual Vardaman Sweet Potato Festival

MAYOR'S CUP WINNING RECIPE

Sweet Potato Tube Cake — Mary Keyser

<ul style="list-style-type: none">• 2 cups All-Purpose flour• 1/2 teaspoon ground cloves• 1/2 teaspoon pumpkin pie spice• 1 cup canola oil• 1/2 teaspoon salt• 2 cups cooked, poured sweet potato	<ul style="list-style-type: none">• 2 teaspoons ground cinnamon• 4 medium eggs• 2 teaspoons baking soda• 2 teaspoons baking powder• 2 cups brown sugar	Icing <ul style="list-style-type: none">• 1 1/2 cups softened butter• 1- 8oz cream cheese• 1 pound box powdered sugar• 1 teaspoon vanilla• 1/8 teaspoon pumpkin pie spice
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Cake

Preheat oven to 350. Combine all cake ingredients. Mix well. Pour batter into a greased and floured tube pan. Bake for 45 minutes or until a toothpick inserted comes out clean. Cool completely

Icing

Mix icing ingredients and spread on cooled cake.

WINNING PIE RECIPE

Nee-Nee's Sweet Potato Pie — Cindy Ward

<ul style="list-style-type: none">• 3 cups cooked sweet potatoes• 1 1/2 cup sugar• 1 stick margarine, softened• 2 tsp vanilla	<ul style="list-style-type: none">• 3 large eggs• 1 can Eagle Brand Milk• 2 regular pie shells• Dash of cinnamon
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While potatoes are still warm, use mixer to blend in margarine until smooth. Add other ingredients and blend until smooth. Pour into ie shells and bake at 350 for 45 min - 1 hour.

CHILDREN'S DIVISION WINNING RECIPE

Harlie's Sweet Potato Brownies — Harlie Hollis

<ul style="list-style-type: none">• 2 sticks of butter• 1 cup of shredded sweet potatoes• 3 cups of sugar	<ul style="list-style-type: none">• 12 ounces of chocolate chips• 1/2 cup of flour• 4 eggs
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Melt butter and sugar together, then add chocolate chips and flour. Stir well then add sweet potatoes and eggs. Cook on 300 for 60 minutes

WINNING CAKE RECIPE

Sweet Potato Cake — Melissa Edmondson

#1	#2	#3
<ul style="list-style-type: none"> • 1 1/4 cups oil (or unsweetened applesauce) • 2 cups sugar • 3 eggs 	<ul style="list-style-type: none"> • 2 cups flour • 1 teaspoon baking soda • 1 1/2 teaspoons baking powder • 1/2 teaspoon salt • 1 teaspoon cinnamon 	<ul style="list-style-type: none"> • 2 cups grated sweet potatoes • 1 cup chopped nuts • 1 teaspoon vanilla • 1 cup Dole crushed pineapple (not drained) {use the pineapple in JUICE, not syrup}

Cream Cheese Frosting:

- 1 cup butter (softened)
- 16 oz. cream cheese (softened)
- 2 teaspoons vanilla
- 2 lbs powdered sugar
- Top with toasted pecans

Cake Instructions:

Preheat oven to 350 degrees. Combine #1 ingredients, add #2 ingredients. Stir in #3 ingredients. Pour into two lightly greased cake pans. (The cake is very moist so cutting parchment paper for the bottom of your pans will ensure they don't stick. Bake for 40-50 minutes. You are looking for the inserted toothpick to come out clean. Let cakes cool for 10 minutes in the pan and then remove to a cooling rack and let cool completely.

Frosting Instructions:

Beat the butter and cream cheese until nice and fluffy. Add in the vanilla and powdered sugar and beat until nice and smooth. Invert the cake onto a cake plate or stand. Apply a generous dollop of frosting and spread. Gently place the second cake layer on top and continue frosting. Refrigerate for an hour before serving for best results.

LOW CALORIE WINNING RECIPE

Sweet Potato Raisin Salad — Mary Keyser

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| <ul style="list-style-type: none"> • 2/3 cup raisins • 2 1/2 cups grated, raw sweet potato • 20 ounce can crushed pineapple (drained) • 1/3 cup mayonnaise | <ul style="list-style-type: none"> • 1 tablespoon lemon juice • 1/4 teaspoon salt • 1 tablespoon brown sugar |
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Toss raisins, sweet potato, and pineapple together; set aside. In a separate bowl, stir together mayonnaise, lemon juice, salt, and brown sugar. Add to sweet potato mixture, and toss together until well blended. Refrigerate until ready to serve.

MISCELLANEOUS WINNING RECIPE

Twice Baked Sweet Potatoes — Mary Keyser

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| <ul style="list-style-type: none">• 1 large sweet potato• 2 tablespoons sour cream• 2 tablespoons shredded co-jack cheese• 2 tablespoons barbecue sauce | <ul style="list-style-type: none">• 6 slices fried bacon, crumbled• Salt and pepper to taste• (additional) 2 tablespoons shredded co-jack cheese |
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Preheat oven to 375. Wash sweet potato with water, pat dry. Wrap sweet potato in aluminum foil, place on baking sheet and bake in oven for 1 1/2 hours, or until cooked. Remove from oven, unwrap foil, and cut sweet potato in half, lengthways. Increase oven temperature to 425. Scoop out cooked sweet potato, leaving 1/4 inch layer in the potato shells. Spray baking sheet with cooking spray, place potato shells on baking sheet, and bake 5-10 minutes. While shells are baking, combine pureed sweet potato, sour cream, 2 tablespoons these, barbecue sauce, bacon and seasonings, mix well. Remove potato shells from oven. Spoon filling into shells. Sprinkle each potato half with 1 tablespoon cheese. Return to oven and bake for 5 minutes, or until cheese is melted.

MISCELLANEOUS DESSERT WINNING RECIPE

Sweet Potato Pecan Cobbler — Mary Keyser

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| <ul style="list-style-type: none">• 1 1/8 cups all purpose flour• 2 teaspoons baking powder• 1/2 teaspoon salt• 1 teaspoon cinnamon• 1 teaspoon pumpkin spice• 1/2 cup cooked, pureed sweet potato• 1/4 cup milk or cream | <ul style="list-style-type: none">• 1/4 cup butter, melted• 1 1/2 teaspoons vanilla |
| | Topping: <ul style="list-style-type: none">• 1 cup brown sugar• 1/4 cup chopped pecans• 1 1/2 cups very hot water |

Instructions: Preheat oven to 350. In medium bowl, mix together flour, baking powder, salt, brown sugar and spices. Set aside. In a separate bowl, stir together sweet potato, milk, butter, and vanilla. Pour wet ingredients into dry ingredients and mix together until well blended. Pour into an 8" baking dish. In another bowl, stir brown sugar and pecans together. Spread over the batter; Pour water over everything without stirring, and bake for 40 minutes, or until middle is set. Cool about 10 minutes before serving.

MEN'S DIVISION WINNING RECIPE

Spicy Sweet Potato Chicken Chili — Karsunn Moore

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| <ul style="list-style-type: none">• 2 (15.5 oz) cans white chili beans• 1 (1.5 oz) can cream of chicken condensed soup• 1 (10 oz) can rotes tomatoes with chilies• 1 (14 oz) can chick broth• 1 (16 oz) jar salsa verde | <ul style="list-style-type: none">• 4 medium skinless, boneless chicken breasts (cooked, diced or shredded)• 1-2 medium sweet potatoes, peeled & diced (about 1-inch cubes)• 3 tbsp diced jalapeños |
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Directions:

1. In a large stock pot (or crock pot), add 1 1/2 cans of the chili beans. Use a fork to mash the remaining beans before adding to the pot.
2. Add the remaining ingredients.
3. Bring to a boil. Reduce heat and simmer for 15-20 minutes. (Note: If cooking in the Crock Pot, cook on low for 3-4 hours)
4. Optional: Top with sour cream, onions, cilantro, jalapeños, cheese, tortilla strips, etc.