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Alexis' Sweet Potato Pie Makes 1 Nine-inch Pie 4
Medium Sweet Potatoes 3 Large Eggs, Lightly Beaten
1/3 Cup Sugar 1 Teaspoon Grated Lemon Zest 3/4
Teaspoon Ground Cinnamon 1/2 Teaspoon Ground
Allspice 1/4 Teaspoon Freshly Grated Nutmeg 1.
Preheat Oven To 400°. Pierce Potatoes Several Times
With The Tines Of A Fork. Roast Until Feb 1th, 2024

Fondue Party Planner - Martha Stewart MAKES 6 Cup Kirsch (cherry Brandy) Cup White

Wine, Such As Riesling Or Sauvignon Blanc 2 To 4 Ounces Natural Cherry Soda 24 Dried Cherries (about 2 Ounces) Marthastewart.com Combine Kirsch And Wine In A Pitcher, And Refrigerate Until Ready To Serve. Fill Six 10-ounce Glasses W May 1th, 2024

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