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"Spiced Sweet Potato Balls" from *A Good Heart and a Light Hand* by Ruth L. Gaskins (Call No. TX 652 .C37 no. 244)

Original Recipe:

Spiced Sweet Potato Balls

This is a special recipe, saved for parties, or large church functions.

3 large sweet potatoes

2 tablespoons butter

½ teaspoon salt

1/8 teaspoon each: nutmeg, allspice, cinnamon

1 cup chopped nuts

flour

fat for deep frying

Scrub potatoes to remove all dirt. Boil with skin on until tender. Peel and mash. Beat in butter, salt and spices until fluffy. Fold in nuts. Shape into balls. Roll in flour. Fry in deep hot fat until browned. Serves 4.

Although I chose to fry my sweet potato balls in an air fryer rather than in fat, I otherwise followed the recipe as Gaskins describes it, using peanuts as my chopped nut of choice.