

Sweet Potato Cobbler

2 cups sweet potato chunks
1 stick butter
2 cups water
1 cup sugar
1 cup brown sugar
1 1/2 cups self-rising flour
1/2 cup shortening
1/3 cup milk
1 tsp cinnamon

Boil sweet potato chunks. Melt butter in a 13 x 9 x 2 inch pan. Heat water, sugar, and brown sugar until sugar melts. Make a dough out of the self-rising flour, 1/2 cup shortening, and 1/3 cup milk. Roll dough out into a rectangle about 1/4 inch thick and sprinkle with cinnamon. Put sweet potatoes on the dough rectangle and roll it up and pinch ends together to seal them. Slice the roll into about 15 or 20 pieces, put them in the pan of melted butter, pour the sugar syrup over them and bake at 350 degrees F for about 45 minutes.