



SWEET POTATO PIE

SERVINGS 8

PREP TIME 15 min

COOK TIME 1 hr 40 min

INGREDIENTS

- 1 (1 pound) sweet potato, with skin
- ½ cup butter, softened
- 1 cup white sugar
- ½ cup milk
- 2 large eggs
- ½ teaspoon ground nutmeg
- ½ teaspoon ground cinnamon
- 1 teaspoon vanilla extract
- 1 (9 inch) unbaked pie crust

DIRECTIONS

1. **Boil the Sweet Potatoes** – Place whole sweet potatoes in a pot and cover with water. Bring to a boil and cook until tender when pierced with a fork, about 40–50 minutes.
2. **Preheat the Oven** – Set the oven to 375°F (190°C).
3. **Prepare the Sweet Potatoes** – Once boiled, drain and run the sweet potatoes under cold water. Peel and discard the skins, then break the flesh apart into a mixing bowl. Add butter and blend with an electric mixer until smooth.
4. **Mix the Filling** – Add sugar, milk, eggs, nutmeg, cinnamon, and vanilla to the bowl. Beat on medium speed until the mixture is smooth and well combined.
5. **Assemble the Pie** – Pour the filling into an unbaked pie crust, spreading it evenly.
6. **Bake** – Place in the preheated oven and bake for 50–60 minutes, or until a knife inserted in the center comes out clean.
7. **Cool and Serve** – Remove from the oven and allow to cool before serving. Enjoy!

