

Sweet Potato Pie

- ❖ 1 (1lb) sweet potato
- ❖ ½ cup butter, super soft
- ❖ 1 cup white sugar
- ❖ ½ cup milk
- ❖ 2 eggs
- ❖ ½ tsp. ground nutmeg
- ❖ ½ tsp. ground cinnamon
- ❖ 1 tsp. vanilla extract
- ❖ 1 (9in) unbaked deep-dish pie crust



1. Boil whole sweet potato for 40 to 50 minutes, or until done. To peel, run cold water over it, cut off ends and slice down the length of it, then remove the skin.
2. Preheat oven to 350°.
3. In a bowl, mash the sweet potato a bit. Add butter, and mix well with mixer. Mix in sugar, milk, eggs, nutmeg, cinnamon and vanilla. Beat on medium speed until mixture is smooth. Pour filling into an unbaked pie crust.
4. Bake for 55 to 60 minutes, or use a knife to check center. Pie will be puffed up, then it will sink down as it cools.