

Southern Sweet Potato Pie (Desserts)

Prep: 1 hour, 40 minutes, **Cook Time:** 55 minutes. **Servings:** (1) 9-inch pie

Ingredients

2 medium sweet potatoes (2 cups, mashed)
1 c. granulated sugar
½ c. brown sugar
½ c. evaporated milk
½ c. butter, melted
2 large eggs
1 tsp. vanilla extract
1 tsp. ground cinnamon
½ tsp. ground nutmeg
¼ tsp. kosher salt
1 unbaked pie crust (9-inch)



Instructions

1. Preheat oven to 400 degrees
 - *2. Rinse and dry the sweet potatoes, then poke multiple times with a fork.
Line a baking sheet with parchment paper and bake potatoes for 50 minutes or until soft.
Remove potatoes from the oven and let them cool for about 15 minutes.
 3. Remove the skins from the sweet potatoes and measure out 2 cups.
Place the sweet potatoes in the bowl of a standing mixer, use the whisk attachment and whisk on medium/low for about 30 seconds.
Stop and remove the fibrous strings from the whisk.
 5. Add in both sugars, evaporated milk, melted butter, eggs (one at a time), vanilla extract, cinnamon, nutmeg and salt until smooth.
 6. Pour pie filling into the unbaked pie crust.
 7. Bake for 10 minutes on 400 degrees, then reduce the oven temperature to 325 degrees and continue baking for 45 minutes until the pies are set (a slight jiggle is ok). The pie filling will rise a little during baking, but it should not spill over.
 8. Remove pie from the oven and let them cool and set for about 30 minutes before serving.
- ***Chef Note:** you can also peel and boil the sweet potatoes if you don't have time to bake them, but the baked potatoes will offer more flavor.