

Southern Sweet Potato Pie

Jacob · 29/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

16

Description

This sweet potato pie recipe makes two tasty pies Delicious at Thanksgiving or anytime of year

Ingredients

- - 3 large sweet potatoes - ½ cup butter
- softened - 1 tablespoon vanilla extract - 2 cups sugar
- or more to taste - ½ teaspoon ground nutmeg - 4 eggs
- beaten - ¾ cup evaporated milk - 2 (9 inch) unbaked pie shells

Instructions

1. Bring a large pot of water to a boil. Add sweet potatoes and cook until tender but still firm
2. about 30 minutes. Drain and cool; peel and mash. Preheat the oven to 350 degrees F (175 degrees C). Combine sweet potatoes
3. butter
4. sugar
5. vanilla
6. and nutmeg in a large bowl. Whisk eggs and milk together in a small bowl; blend into sweet potato mixture. Pour filling into pie shells. Bake pies in the preheated oven for 60 minutes
7. or until a knife inserted in the center comes out clean.