



Sweet Potato Pie II

Oscar · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

8

Description

My brother loved this pie so much that he learned to make it

Ingredients

- - 2 cups mashed sweet potatoes - ¼ pound butter
- softened - 2 eggs
- separated - 1 cup packed brown sugar - ¼ teaspoon salt - ½ teaspoon ground ginger - ½ teaspoon ground cinnamon - ½ teaspoon ground nutmeg - ½ cup evaporated milk - ¼ cup white sugar - 1 (9 inch) unbaked pie crust

Instructions

1. Preheat oven to 400 degrees F (200 degrees C). In a mixing bowl
2. combine the sweet potatoes
3. butter
4. egg yolks
5. brown sugar
6. salt
7. ginger
8. cinnamon
9. nutmeg and evaporated milk. Mix together well. Beat egg whites until stiff peaks form; add 1/4 cup sugar and fold into sweet potato mixture. Pour into pie shell and bake at 400 degrees F (200 degrees C) for 10 minutes. Reduce heat and bake at 350 degrees F (175 degrees C) for 30 minutes or until firm.