

Sweet Potato Pie VII

Oscar · 28/09/2024

**Prep Time**

1 hr 30 mins

Difficult

Medium

Servings

8

Description

The Sweet Potato Pie is a southern tradition that is a thick creamy and not too sweet desert. Recipe is very simple and quick to make. You can add various spices like cinnamon, ginger, or nutmeg to sugar mixture to add a little spicy flavor.

Ingredients

- 1 (9 inch) unbaked pie crust - 2 cups cooked and mashed sweet potatoes - 2 tablespoons butter
- softened - 2 eggs
- beaten - 1 cup white sugar - 1 tablespoon all-purpose flour - ½ teaspoon salt - ½ cup buttermilk - ¼ teaspoon baking soda - 1 teaspoon vanilla extract

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Mix together mashed sweet potatoes
2. butter or margarine
3. and eggs. In a separate bowl
4. mix together sugar
5. flour
6. and salt. Mix in spices if desired. Add to sweet potato mixture and stir well. Mix together buttermilk and baking soda. Add to sweet potato mixture and stir well. Mix in vanilla extract. Pour filling into pastry shell. Bake in preheated oven for 70 minutes
7. until set in center.