

Sweet Potato Pecan Pie

Savannah · 29/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 50 mins

Description

Caramelized pecan topping makes this special

Ingredients

- - 1 (9 inch) unbaked pie crust - 2 cups cooked and mashed sweet potatoes - 2 eggs - $\frac{3}{4}$ cup white sugar - $\frac{1}{2}$ teaspoon salt - 1 teaspoon ground cinnamon - $\frac{1}{2}$ teaspoon ground ginger - $\frac{1}{4}$ teaspoon ground cloves - 1 ? cups light cream - 3 tablespoons butter
- softened - ? cup packed brown sugar - ? cup chopped pecans

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Bake sweet potatoes until fork-tender
2. 40 to 50 minutes. Cool until easily handled. Peel and mash sweet potatoes. Make sure all lumps are removed
3. straining if necessary. Lightly beat eggs. Blend together eggs and sweet potatoes. Stir in sugar
4. salt
5. cinnamon
6. ginger
7. and cloves. Blend in cream. Pour into pie shell. Bake in the preheated oven for 45 to 55 minutes
8. or until knife inserted halfway between center and edge of pie comes out clean. Cool completely on a rack. Make the caramelized pecan topping. Combine butter or margarine
9. brown sugar
10. and pecans. Gently drop by spoonfuls over cooled pie to cover top. Broil 5 inches below heat until mixture begins to bubble
11. about 3 minutes. Watch carefully
12. if cooked too long
13. top will turn syrupy. Cool on rack. Recipe Tip Evaporated milk can be used in place of the cream.