



Sweet Potato Pie from Eagle Brand

Jacob · 29/09/2024



Prep Time

8

Difficult

Medium

Servings

1 9-inch pie

Description

This sweet potato pie with condensed milk has a rich texture and a delicate blend of spices This Southern delicacy is easy enough for beginners to make

Ingredients

- - 1 pound sweet potatoes
- peeled and cut into chunks - $\frac{1}{4}$ cup butter or margarine - 1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk - 2 large eggs - 1 teaspoon grated orange zest - 1 teaspoon vanilla extract - 1 teaspoon ground cinnamon - 1 teaspoon ground nutmeg - $\frac{1}{4}$ teaspoon salt - 1 (9 inch) pie shell
- unbaked

Instructions

1. Place sweet potatoes into a large pot and cover with salted water; bring to a boil. Reduce the heat to medium-low and simmer until tender
2. about 20 minutes. While the potatoes are cooking
3. preheat the oven to 350 degrees F (175 degrees C). Drain potatoes and place into a large mixing bowl. Add butter and beat with an electric mixer until smooth. Mix in condensed milk
4. eggs
5. orange zest
6. vanilla
7. cinnamon
8. nutmeg
9. and salt until smooth; pour into pie shell. Bake in the preheated oven until the surface is firm except for a small spot in the center that will jiggle when the pan is gently shaken
10. about 40 minutes. Let cool before serving.