Sweet Potato Pie

Recipe: Tom’s Sweet Potato Pie
Summary: *An easy sweet potato pie with common ingredients.*

Ingredients



Sweet Potato Pie

3 Medium sweet potatoes (about one pound or 1 ½ cup)
¼ cup butter (melted)
1 Tablespoon flour
½ cup milk
¾ cup sugar
3 eggs
1 teaspoon vanilla
1 teaspoon ground nutmeg
A pinch of cinnamon

Instructions

1. Vent the sweet potatoes by poking them with a fork. Then bake sweet potatoes whole in skin at 350 degrees for about an hour, or until soft. Remove the skin.
EASY ALTERNATIVE: Cook sweet potatos in microwave on high for 10 minutes. Try another 5 minutes, if needed.
2. Mash sweet potatoes until creamy. Add the butter to the hot sweet potatoes to melt it as you mash them together. Then add the other ingredients in the order listed. Beat until smooth.

3. Pour into pie crust.[1. This is an “open face” pie, so you use the bottom crust only.] Sprinkle a bit of cinnamon on top just before putting in the oven.
4. Bake at 350 degrees for 55-60 minutes or until tooth pick comes out clean

CulinaryTradition: *USA (Traditional)*

My rating: 5.0 stars



footnote: