

Sweet Potato Pie

(Adapted from [Laura's sweet spot](#) , author: Sara Foster)

Ingredients

2 pounds baked sweet potatoes, mashed
1 cup evaporated milk
1 tsp vanilla extract
3 large eggs, lightly beaten
3/4 cup brown sugar
1 tsp ground cinnamon
1/2 tsp ground ginger
1/4 tsp ground nutmeg
1/8 tsp ground cloves
1/4 tsp salt
1 9-inch unbaked single pie crust

For serve:

Whipped cream, sweetened to your taste

Instructions

For the sweet potato puree:

1. Preheat oven to 375°F. Line a baking sheet with foil paper.
2. Wash and thoroughly dry your sweet potatoes. Prick them several times with a fork, and cut them in half. Place them in the prepared baking sheet; bake 45 to 60 minutes, until tender. Let them cool until room temperature.
3. Peel when cool enough to handle, place in a large bowl to puree, use an immersion blender or a food processor, and blend until reach desired consistency. Set aside.

For the Pie:

1. Preheat oven to 350°F.
2. In a large bowl, combine puree sweet potatoes, evaporated milk, vanilla extract and eggs, whisk to blend.
3. In a small bowl, combine brown sugar, cinnamon, ginger, nutmeg, cloves, and salt. Add the sugar mixture to the sweet potato mixture and stir until smooth and well blended.
4. Pour the mixture in the pie crust and bake for 50 to 60 minutes, or until a toothpick inserted in the center of the pie comes out clean (don't use a knife, this may cause a big hole into your pie). Transfer the pie to a wire rack and cool completely.
4. Once cooled you can serve it right away, or you can put it in the fridge for a couple hours before serving, we like it better this way. Serve slices with a dollop of whipped cream, and enjoy!!

[Link to website](#)

