

GRANDMA'S ROASTED SWEET POTATO PIE

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 1 9-inch pie

1 ½ cups canned sweet potatoes or 2-3 roasted, peeled, and pureed sweet potatoes
¾ cup sugar
2 large eggs
4 tablespoons butter, softened
¼ cup milk
1 teaspoon vanilla extract
¼ teaspoon ground cinnamon
¼ teaspoon ground nutmeg
Pinch of salt
1 unbaked 9-inch pie shell, store bought

Directions:

- Preheat the oven to 300 degrees F
- In the bowl of an electric mixer, combine the sweet potatoes and ½ cup of the sugar, as well as the eggs, butter, milk, vanilla, cinnamon, nutmeg, and salt
- Beat until thoroughly blended and smooth
- Pour the mixture into the pie shell and sprinkle with the remaining ¼ cup sugar
- Allow the pie to stand for 15 minutes before baking to allow the sugar to melt
- Bake until a toothpick inserted in the center comes out clean, about 1 hour
- Cool before serving