

Sweet Potato Pie

a family recipe from Karlene Chavis

INGREDIENTS:

- 1 pound of sweet potatoes, *yams are okay as well*
- 1/2 cup of softened butter
- 1 cup of white sugar
- 1/2 cup of unsweetened almond milk, *regular milk is okay too*
- 2 eggs
- 1 teaspoon of ground nutmeg
- 1 tablespoon of ground cinnamon
- 1 teaspoon of vanilla extract
- 1 unbaked pie crust 9" (*My personal favorite is Pillsbury, but any brand will do*)

STEPS FOR PIE CRUST:

- Preheat the oven to 350°
- Remove single pie crust from the box, *not the wrapper*, and let it sit out for the recommended time, *I think it is 25 - 30 mins*, listed on the box
- Once the crust is room temperature, spray pie dish with a non-stick cooking spray and knead crust into the pie dish

STEPS FOR SWEET POTATO MIX:

- Boil sweet potatoes whole in a large pot of water for 40 to 50 minutes. After boiling them, run them under cold water, then let them sit for 5 mins before removing the skin
- Mash up the sweet potatoes in a mixing bowl. Add all your ingredients to the mix bowl - butter, sugar, milk, eggs and spices
- Mix until smooth -- *If you are using a electric kitchen mixer, put the speed on medium until the mixture is smooth*
- Pour mixture on top of unbaked pie crust and place in the oven
- Bake for 60 mins or until the knife comes out clean in the center of the pie
- Let it cool for about 10 - 15 mins before serving
- ENJOY! 😊