

Sweet Potato Pie

2 lbs sweet potatoes, baked and pureed
1.5 sticks butter
1.5 cup sugar
6 oz milk
3 ea eggs, beaten
 $\frac{3}{4}$ tsp nutmeg
1 $\frac{1}{2}$ tsp cinnamon
1 $\frac{1}{2}$ tsp vanilla extract
2 ea 9" pie crusts, deep dish, unbaked

Preheat oven to 350 degrees.

In a large bowl combine and blend all ingredients, except crusts.

Set pie crusts in their pans on a large baking sheet and fill evenly.

Bake for 55-60 minutes until a knife comes out clean.

Remove from baking sheet and cool pies on wire rack.

Cut into slices when completely cooled. Serve with whipped cream.

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2 ea 9" pie crusts, deep dish, unbaked (Or view our pie crust recipe, which is demonstrated in this video.)

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