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
- ¾ tsp nutmeg
- 1 ½ tsp cinnamon
- 1 ½ 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.

Or view our pie crust recipe, which is demonstrated in this video.

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