

Betty's Traditional Sweet Potato Pie



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In this video, Betty demonstrates how to make Traditional Sweet Potato Pie. This is great for the holiday season and a wonderful alternative to Pumpkin pie!

Ingredients:

1 ½ cups mashed cooked sweet potatoes (I used canned sweet potatoes, drained, and mashed them with a potato masher. You may cook fresh sweet potatoes in salted water until soft, and then drain, cool slightly, and mash, if you prefer.)

¾ cup brown sugar, firmly packed

¾ cup milk

2 eggs, well-beaten

1 tablespoon butter, melted

½ teaspoon salt

½ teaspoon ground cinnamon

unbaked pie 9-inch pie crust (I used Sensational Sesame Seed Pie Crust, available in bettyskitchen.)

whipped topping

In a large mixing bowl, stir together 1 ½ cups mashed cooked sweet potatoes, ¾ cup light brown sugar, ¾ cup milk, 2 well-beaten eggs, ½ teaspoon salt, and ½ teaspoon ground cinnamon. Beat well, until completely blended. Pour into unbaked pie crust. Cover the top outer edge of the pie crust with strips of aluminum foil to protect it from burning. Bake at 400 degrees F for 10 minutes. Reduce heat to 350 degrees F, and bake 35 minutes, or until a knife inserted in the center comes out clean. Serve warm or cold. Place a dollop of whipped cream on top of each piece of pie, if desired. This is a gorgeous pie, and it tastes wonderful. It is a perfect addition to your holiday table! Enjoy! Love, Betty