



Sweet Potato Pie

Ingredients:

3 Sweet Potatoes
1 cup Milk
1/2 cup Evaporated Milk
3 Tablespoons Butter
2 cups Sugar
3 eggs
1 teaspoon Vanilla
2 teaspoons Cinnamon
1 teaspoon Nutmeg
1 pinch Cloves
2 Deep Dish unbaked Pie Shells
Whipped Cream (or Whipped Topping) for serving

Directions:

Peel, slice and boil the potatoes until soft. Drain. In a large bowl, mash the sweet potatoes.

Add in remaining ingredients and blend well. Pour into 2 unbaked pie shells. Bake at 375 degrees

For 45 minutes to 1 hour, or until a knife inserted in the center comes out clean. Cool. Top with whipped cream and serve.

Fix and Freeze

If you are trying to get as much done before the holidays, you can easily make your Sweet Potato Pie ahead of time and freeze. Just bake it and cool completely first. Then, wrap it tightly in foil, label it, and place it in the freezer.

To serve: Remove the pie from the freezer for at least 1 hour prior to serving. When you are ready to serve, just pop it into the oven for approximately 10 to 15 minutes or until warmed (not hot) through, as Sweet Potato Pie is best served warm.