

Sweet Potato Pie

Ingredients	
Cooked mashed sweet potatoes* or canned sweet potatoes (drained and mashed)	1# 1 ounce (17 ounces)
Granulated Sugar**	4 ounces
Ground Cinnamon	½ teaspoon
Ground Allspice	¼ teaspoon
Ground Nutmeg	¼ teaspoon
Salt	Pinch
Whole eggs, slightly beaten	3 each
Buttermilk or Sour cream	8 ounces

**For a slightly different flavor replace some or all of the granulated sugar with brown sugar

1. *To cook raw sweet potatoes, wash and peel them. Cut off add hard woody parts and the ends. Then cut them into quarters or cubes (to speed up cooking process). Cook in boiling water for 25 to 30 minutes or until fork tender. If using canned sweet potatoes you can skip this step.
2. Prepare an unbaked pie crust in a pie shell.
3. Combine the sweet potatoes, sugar, spices together in your electric mixer bowl fitted with a paddle attachment.
4. On low speed, gradually add in the eggs scraping the sides of the bowl as necessary.
5. One the eggs have been combined, repeat step 4 using the buttermilk or sour cream.
6. Pour the filling into the prepared unbaked pie crust and bake at 375 degrees for 35-40 minutes or until a knife inserted into the center of the pie comes out clean. For a crispier crust, use a pre-baked pie shell. Cover the edge of the pre-baked pie shell with foil to keep it from burning.

Store refrigerated. Serve warm.