

"OLD SCHOOL" SWEET POTATO PIE

By: Donna Pierce
Yield: 8 servings

PREP TIME: 30 MINUTES
BAKING TIME: 45 MINUTES

INGREDIENTS

- 2 large or 3 medium sweet potatoes
- 2 eggs, at room temperature
- 1 egg white, optional
- 1/4 cup granulated sugar
- 2 tablespoons each: maple syrup, melted butter
- 1 teaspoon each: cinnamon, vanilla
- 1/4 teaspoon salt
- 1/8 teaspoon each: ground nutmeg, cardamom, mace
- 1 cup half-and-half or whipping cream
- 1 pie shell (9-inch), unbaked

INSTRUCTIONS

- 01** Heat oven to 350 degrees F.
- 02** Cook potatoes in boiling water until fork tender. Drain; set aside just until cool enough to handle. Peel and mash. You should have about 2 cups mashed potatoes.
- 03** Mix together mashed sweet potatoes, 2 eggs, sugar, maple syrup and butter with a mixer on medium-low speed until light and fluffy.
- 04** Add cinnamon, vanilla, salt, nutmeg, cardamom and mace. Slowly beat in the half and half, mixing just until well combined. Set aside.
- 05** With the tines of a fork, prick the bottom and sides of the pie shell. Brush with the optional egg white, if using; refrigerate the yolk for another purpose or discard.
- 06** Pour sweet potato mixture into the pie shell. Place on center rack of oven. Bake until filling is firmly set (a tester or knife inserted in the center comes out clean, about 45 minutes.) Transfer to a wire rack. Cool completely.