



## Mississippi Sweet Potato Pie

### Ingredients

- 4 ounces butter, softened
- 2 cups cooked and mashed sweet potatoes
- 2 cups granulated sugar
- 1 small can (5 ounces, about 1/2 cup plus 2 tablespoons) evaporated milk
- 1 teaspoon vanilla
- 3 eggs, beaten
- 1 1/2 teaspoons cinnamon
- 1/2 tsp nutmeg
- 1/4 tsp salt
- 2 prepared pie shells, unbaked
- **Prep Time:** 20 minutes
- **Cook Time:** 60 minutes
- **Total Time:** 80 minutes
- **Yield:** 2 Pies, 16 Servings

### Preparation

Line the pie plates with the pastry. Refrigerate until thoroughly chilled while you prepare the filling.

Mix butter, potatoes, sugar and evaporated milk until well blended. Add vanilla, eggs, and cinnamon; mix well.

Pour into the prepared chilled pie shells.

Bake in a 350° oven for about 1 hour, until set.

Tip: If the crust edge appears to be over-browning, place a pie shield on the pie or [make a foil ring](#) to protect the crust