

Deep Dish Sweet Potato Pie

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Ingredients

2 cups mashed sweet potatoes
3 eggs, beaten
1 cup evaporated milk
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1/2 teaspoon salt
1 (9 inch) unbaked deep dish pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix the sweet potatoes, eggs, evaporated milk, cinnamon, nutmeg, cloves and salt. Pour into the pie crust.

Bake at 350 degrees F (175 degrees C) for 50 minutes, or until a knife inserted in center comes out clean. Top with whipped topping or serve warm with vanilla ice cream.