Deep Dish Sweet Potato Pie

written by The Recipe Exchange | February 28, 2015

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.