



6 SERVINGS



45 MINUTES



246 CALS

A Sweet Potato Pie Recipe That Is the Embodiment of Autumn

SOPHIE VIAU

Ingredients

- 1 package dough, already prepared
- 1 large sweet potato, cut into cubes
- 1/3 cup icing sugar
- 1/3 cup brown sugar
- 3 eggs
- 1/2 cup heavy cream
- pinch cinnamon
- pinch nutmeg
- pinch salt

Instructions



PREP: 15M

| COOK: 30M

| READY IN: 45M

1. In a saucepan with water, cook the sweet potato cubes until very tender.
2. Once tender, allow to cool and mash them into a puree.
3. Lower the dough so that it covers a 9 "pie plate.
4. Place a weight on it (another plate) and bake in preheated oven at 350F for about 10 minutes.
5. In a bowl, mix potatoes, icing sugar, brown sugar, eggs, cream, cinnamon, nutmeg and salt.
6. Pour this mixture over the pre-cooked pie dough.
7. Bake in preheated oven at 350 F for about 30 minutes