

Sweet Potato Pie



Ingredients

For the Filling

- 3 medium sweet potatoes (scrubbed clean)
- 2 large eggs
- 3/4 cup sugar
- 1/2 tsp. ground ginger
- 1/2 tsp. cinnamon
- 1 tsp. nutmeg
- 1/2 tsp. kosher salt
- 1 tsp. vanilla extract
- 3/4 cup half-and-half
- 1 tsp. orange zest
- 1 stick butter, softened

Info

- **Prep:** -
- **Cook:** -
- **Serves:** -
- [Source](#)

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Rate

Bourbon Chantilly Cream

- 1 cup heavy whipping cream
- 4 tsp. sugar
- 1 1/2 tbsp. premium bourbon, such as Bulleit or Four Roses

Directions

1. For the filling: Preheat oven to 375°F.
2. Bake sweet potatoes for 25 to 30 minutes or until fork tender. Allow to cool. Peel.
3. Place peeled sweet potatoes in the bowl of an electric mixer with paddle attachment. Beat on medium speed until potatoes are mashed and any strings have become wrapped around the paddle. Remove paddle attachment, wipe clean, and return to mixer. (You will need 2 cups of mashed sweet potatoes for the filling.)
4. Lower oven temperature to 350°F.
5. Add the remaining ingredients to the sweet potato mixture and mix until combined. The filling can be made as long as 2 days in advance if covered and refrigerated.
6. Pour filling into the pre-baked, cooled crust and bake for 45 to 50 minutes or until the filling is slightly puffed and set in the middle. Start checking the pie about 10 minutes before the time is up, because every oven is different. Cool completely on a rack.
7. **Bourbon Chantilly Cream:** In a chilled mixing bowl, whip cream until soft mounds form; gradually add sugar, whipping until soft peaks form. Gently fold in bourbon and chill until ready to serve.

[southern](#), [sweet potato](#), [pie](#), [sugar](#), [ginger](#), [cinnamon](#), [nutmeg](#), [vanilla](#), [half-and-half](#), [oranges](#), [heavy whipping cream](#), [bourbon](#), [whiskey](#)

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