

Better Than Ever Sweetpotato Pie

Makes: 50 Servings

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Ingredients	Weight	Measure
Sweetpotatoes, cooked and mashed	2 1/2 qt	
Brown sugar, firmly packed		5 cups
Ground cinnamon		5 tsp
Salt		1 tsp
Large eggs, at room temperature		15 each
Light cream or evaporated milk		5 cups

Nutrition Information

Nutrients	Amount
Calories	402
Total Fat	20 g
Saturated Fat	8 g
Cholesterol	92 mg
Sodium	273 mg
Total Carbohydrate	51 g
Dietary Fiber	N/A
Total Sugars	N/A
Added Sugars included	N/A
Protein	5 g
Vitamin D	N/A
Calcium	70 mg
Iron	2 mg
Potassium	N/A
N/A - data is not available	

	1 1/7 cups Butter or margarine, melted
Vanilla extract	1/2 cup
Pastry shells, unbaked	5 each 10- inch

Directions

1. In bowl of electric mixer, combine first eight ingredients. Beat at medium speed until well blended. Divide evenly among prepared pastry shells.

2. Bake at 450 degrees F for 10 minutes. Reduce temperature to 350 degrees F and bake 40 minutes longer or until knife inserted 1/3 from side of crust comes out clean. Remove to wire rack to cool.

Notes

Serving Tips:

If desired, garnish with sweetened whipped cream.

Source: North Carolina SweetPotato Commission