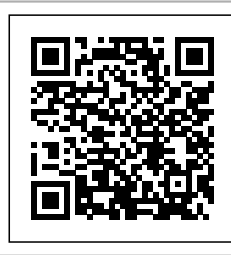


Sweet Potato Pie



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Recipe by: Laura Vitale

Serves 8

Prep Time: minutes

Cook Time: minutes

Ingredients

- __ 1 9 Pre-made Pie Crust
- __ 2 cups of Sweet Potato Puree, made from 1 pound of baked sweet potatoes and pureed in a processor
- __ 2 Eggs
- __ ½ cup of Granulated Sugar
- __ ½ cup of Brown Sugar
- __ ¼ cup of Evaporated Milk
- __ 1 tbsp of Lemon Juice
- __ 1 tbsp of All Purpose Flour
- __ 1 tsp of vanilla Extract
- __ 1 tsp of Cinnamon
- __ ½ tsp of salt
- __ ¼ tsp of Ground Nutmeg

1) Preheat your oven to 400 degrees, place the pie crust in a 9 pie plate, line the crust with aluminum foil and top it with dried beans or rice, bake for about 20 minutes. Remove from the oven and get rid of the foil and beans. Set aside to cool slightly.

2) Reduce the oven temperature to 350. In a large bowl or food processor, mix together all of the ingredients for the filling, pour on top of the crust and bake for about 35 to 40 minutes.

3) Let it cool completely before serving.

