



Our Common Table



Sweet Potato Pie





Sweet Potato Pie

Ingredients

- Pastry Dough for a Single-Crust Pie (recipe follows)
- 2 eggs, beaten
- ½ cup granulated sugar
- ½ cup firmly packed brown sugar
- 2 cups mashed cooked sweet potato
- 1 cup milk or light cream
- 2 tablespoons butter, melted and cooled
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ½ teaspoon ground mace

Directions

1. Prepare the pastry dough and roll it out to line a 9-inch pie pan.
2. Flute the edge of the shell. Set aside.
3. Preheat the oven to 425°F.
4. Mix the eggs, granulated sugar, and brown sugar together in a large bowl. Beat well until smooth and creamy. Add the sweet potato and mix thoroughly. Beat in all the milk, butter, and spices. Pour into the pie shell.
5. Bake for 10 minutes. Reduce the heat to 350°F and bake for 35 to 40 minutes more, or until a thin knife inserted into the pie comes out clean. Remove the pie from the oven and place on a rack to cool. Serve at room temperature or cold.