

The Ultimate Sweet Potato Pie

★★★★★ Rated 5.0 stars by 1 users

Category

Baking

Servings

8

Cook Time

55 minutes

Author:

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Prep Time

1 hour

Difficulty

Easy

Enjoy the rich flavor and creamy texture of this sweet potato pie, enhanced with cinnamon and nutmeg. Perfect for the holiday season, it's a delightful dessert that will impress your guests, whether served warm with whipped cream or at room temperature!



Ingredients

Crust

- 1 Unbaked Pie Crust

For the Pie Filling

- 2 Medium Sweet Potatoes
- 1 cup granulated sugar
- 1 cup brown sugar
- ¼ evaporated milk
- Splash of Orange juice
- 1 whole egg
- 2 egg yolks

Directions

Step 1: Preheat the Oven

1. Preheat your oven to 350°F (180°C).

Mix the Filling

1. Use a hand or stand mixer fitted with a paddle attachment. Beat potatoes until smooth. Add all of the remaining ingredients and beat until smooth.

Prepare the Crust

1. If you're using a store-bought crust, place it in a 9-inch pie pan. If you made a homemade crust, roll it out and line your pie pan, trimming any excess around the edges.

- 2 tablespoons flour
- 2 teaspoons cinnamon
- ½ teaspoon nutmeg
- ¼ teaspoon salt
- 2 teaspoons vanilla extract
- 1 tablespoon Lemon Zest

Fill and Bake

1. Pour the sweet potato mixture into your prepared crust, spreading it evenly. Bake the pie at 350°F (175°C) for about 50–60 minutes, or until the filling is set and the edges are golden. You'll know it's ready when a knife inserted into the center comes out clean.

Chill and Serve

1. Let your pie cool for at least an hour before slicing. Serve it warm, room temperature, or chilled – it's delicious any way you like it! Add a dollop of whipped cream or a scoop of vanilla ice cream for an extra treat.

Recipe Note

Tips for the Perfect Sweet Potato Pie:

Add a Dash of Extra Spice: If you love warm spices, feel free to add a pinch more cinnamon or even a little ginger for extra depth. **Make It Ahead:** Sweet potato pie tastes amazing the next day! Making it in advance lets the flavors meld together beautifully.

Check out our [Pie Crust](#) for a step-by-step guide! If you prefer, you can also use a store-bought crust to save time.

This Sweet Potato Pie is perfect for Thanksgiving, Christmas, or any time you're craving a taste of home. I hope this recipe finds a special place in your kitchen and on your holiday table. Let me know if you give it a try – I'd love to hear how it turns out!