

Bub's Sweet Potato Pie

Amounts for 1 pie - First attempt = Too Sweet so cutting sugar by $\frac{1}{3}$ cup and adjusting spices.
Second attempt = Still too sweet next time not using white sugar at all

Ingredients

- $\sim 1\frac{1}{2}$ # of sweet potato (*about 3 medium sweet potatoes*)
- 1 stick butter, softened
- $\frac{1}{2}$ $\frac{1}{3}$ - $\frac{1}{2}$ cup brown sugar
- ~~$\frac{1}{2}$ ($\frac{1}{3}$) cup white sugar~~
- $\frac{1}{2}$ cup milk (*evaporated milk*) [used heavy cream]
- 2 eggs (or 5 egg yolks)

Pumpkin Pie Spice

- $\frac{1}{2}$ (1) teaspoon ground cinnamon
- $\frac{1}{2}$ ($\frac{1}{4}$) teaspoon ground nutmeg
- $\frac{1}{4}$ teaspoon ginger
- $\frac{1}{4}$ ($\frac{1}{8}$) teaspoon of cloves
- 1 teaspoon vanilla extract
- 1 (9 inch) unbaked pie crust in a regular depth shell (*e.g. Marie Calendar*)
- 1 dash of lemon extract OR 2 tablespoons lemon juice
- 1 dash baking powder + 1 teaspoon flour OR 3 tablespoons of flour

Directions

1. Bake sweet potato whole in skin at 350° for 45-60 minutes or more until it is soft.
2. While baking the sweet potato separate the eggs then in a stand mixer beat the whites until they are stiff then put them in refrigerator until needed (unless using yolks only).
3. Combine in a large bowl the egg yolks, sugar, dairy, spices, lemon juice and vanilla.
4. When the sweet potatoes are baked run cold water over them and remove the skin.
5. Break apart sweet potato and put in food processor or stand mixer and puree.
6. Add butter and mix well.
7. Add previously combined ingredients *without the egg whites* and mix well.
8. Fold in the refrigerated already beaten egg whites (unless using yolks only).
9. Pour filling into an unbaked 9" pie crust.
10. Bake in a 425° preheated oven on top of a pre-heated pizza stone for 10 minutes.
11. Lower oven temperature to 350° and continue to bake about 45-65 minutes until the custard reaches 165° to 180° or until a toothpick inserted in the center of a pie comes out clean.

Note: Pie will puff up like a soufflé, and then will sink down as it cools.

12. Cool pie for 15 to 30 minutes (in oven) before refrigerating to cool completely, 1 to 2 hours.