GRANDMA’S ROASTED SWEET POTATO PIE

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 1 9-inch pie

1 ½ cups canned sweet potatoes or 2-3 roasted, peeled, and pureed sweet potatoes

¾ cup sugar

2 large eggs

4 tablespoons butter, softened

¼ cup milk

1 teaspoon vanilla extract

¼ teaspoon ground cinnamon

¼ teaspoon ground nutmeg

Pinch of salt

1 unbaked 9-inch pie shell, store bought

**Directions:**

* Preheat the oven to 300 degrees F
* In the bowl of an electric mixer, combine the sweet potatoes and ½ cup of the sugar, as well as the eggs, butter, milk, vanilla, cinnamon, nutmeg, and salt
* Beat until thoroughly blended and smooth
* Pour the mixture into the pie shell and sprinkle with the remaining ¼ cup sugar
* Allow the pie to stand for 15 minutes before baking to allow the sugar to melt
* Bake until a toothpick inserted in the center comes out clean, about 1 hour
* Cool before serving