



# Noreen's Kitchen

## Sweet Potato Pie

### Ingredients

1 single crust 9 inch deep dish pie crust	2 cups heavy cream or half and half
2 cups mashed sweet potato	1 teaspoon ground cinnamon
3 eggs	1/2 teaspoon ground allspice
1/2 cup granulated sugar	1/4 teaspoon ground nutmeg
1/2 cup brown sugar, packed	

### Step by Step Instructions

Preheat oven to 350 degrees.

Line a 9 inch, deep dish pie plate with a single pie crust. Flute edges as desired for a decorative edge. Refrigerate until ready to fill.

Combine sweet potatoes with eggs, and whisk well to incorporate.

Add sugar and spices and stir to combine.

Add cream or half and half and whisk well, making sure to scrape the bowl well with a spatula to incorporate all the ingredients together.

Pour the filling into the prepared pie shell.

Bake for 30 minutes and then place a pie shield on the pie to prevent over browning of the crust.

Return to oven and bake for an additional 20 to 30 minutes or until the pie jus slightly jiggles and a knife inserted in the center comes out clean with no sign of liquid.

Allow pie to cool on a wire rack completely before slicing and serving.

NOTE: This pie is best cooled overnight and served the day after it is baked. This ensures the best slicing outcome.

**Enjoy!**