

# Aaron's Sweet Potato Pie

## INGREDIENTS:

3 medium (2 pounds) sweet potatoes	3 eggs, room temperature
1 stick unsalted butter, softened	2 teaspoon ground nutmeg
3/4 cup white sugar	2 teaspoon ground cinnamon
1/2 cup light brown sugar	3 teaspoon pure vanilla extract
1 can Eagle Brand milk	2 teaspoons pure orange extract
1 cup Evaporated milk	Zest of two oranges (optional) <sup>1</sup>
	2 or 3 (9 inch) unbaked deep-dish pie crust

## DIRECTIONS:

1. Bake sweet potato's whole in the skin in oven for about 60 minutes at 375 degrees, or until done<sup>2</sup>. Remove pan from oven and let potatoes cool for about 15-20 mins, or until you can handle them easily.
2. Break apart sweet potato into a mixing bowl and using the whisk attachment of your mixer, beat sweet potatoes until nice and smooth. Remove the whisk attachment and shake sweet potato mash off of the attachment being careful not shakes any of the sweet potato strings back into the mixing bowl. Insert your paddle attachment and add the butter to sweet potato mash. Mix until nice and creamy. Add sugar, nutmeg, cinnamon, vanilla and orange extract, eagle brand milk, and evaporated milk. Beat on medium speed until the mixture is smooth and creamy. Add orange zest, if using and mix well. Add eggs and mix until well blended. Pour filling into unbaked pie crusts<sup>3</sup> that are set on a baking sheet for support.
- . Bake at 350 degrees F in the center of your oven for 55 to 60 minutes, or until knife inserted in center comes out clean. Let cool about 20-30 minutes before cutting. Enjoy!

NOTE: depending on the size of the sweet potatoes you may have enough custard to make 3 deep-dish pies. Always have an extra two pies shells on hand.

<sup>1</sup> - If you use orange zest you must use a micro planer to obtain your zest. The zest must be very fine so it "melts" into the sweet potato mash.

<sup>2</sup> - Scrub sweet potato's under running with a vegetable brush. Dry well with paper towels or a kitchen towel. Pierce 6 holes in the top of each sweet potato and put on a foil-lined sheet pan (11x17). Bakes as instructed above.

<sup>3</sup> - I suggest using Mrs. Smith's deep dish pie shells. They use vegetable shortening instead of lard as a base for their crust. If you cannot find Mrs. Smiths, use Marie Calendars Deep Dish Pie shells. They use vegetable shortening as well.