

## Old-Fashioned Sweet Potato Pies - Rich, Sweet, and Holiday-Perfect

A Soul-Warming Southern Dessert That Steals the Show



**OVEN**  
**375°F**

**TIME**  
**60 min**

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**SAVE**  
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### INGREDIENTS

- 4 medium sweet potatoes, roasted until soft
- 1 can sweetened condensed milk
- 1 cup light brown sugar
- 1/3 cup white sugar
- ... cup honey
- 1 stick butter, melted (1/2 cup)
- 2 eggs, beaten
- 1 tablespoon vanilla extract
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon cinnamon
- 1/8 teaspoon allspice
- ... teaspoon salt
- 2 frozen pie shells, thawed

### DIRECTIONS

1. ? Step 1: Roast the Potatoes: Preheat oven to 375°F (190°C). Place sweet potatoes on a baking sheet and roast for 45-60 minutes, or until fork-tender. Let cool, then peel.
2. ? Step 2: Make the Filling: In a large bowl, whisk together condensed milk, beaten eggs, vanilla, melted butter, and honey. Add brown sugar, white sugar, salt, cinnamon, nutmeg, and allspice, mixing until smooth.
3. Add peeled sweet potatoes one at a time, mixing at low speed until fully incorporated and the filling is velvety.
4. ? Step 3: Prepare the Pie Shells: Preheat oven to 350°F (175°C). Use a fork to gently poke the bottoms of the thawed pie shells to prevent puffing. Blind bake the shells for 8-10 minutes, then remove from oven.
5. ? Step 4: Fill & Bake: Pour filling evenly into both pie shells. Bake at 350°F for 60 minutes, or until the center is firm and the tops are slightly golden.
6. Cool completely before slicing.

### SWAPS & NOTES

: the filling is smooth and rich with natural sweetness, balanced by brown sugar, cinnamon, and nutmeg.

A touch of honey adds depth, while sweetened condensed milk and real butter make it decadently creamy.

And don't worry-it's just as easy as it is delicious.

That means one to share... and one to keep.

## TIPS FOR SUCCESS

Don't skip the blind bake : Pre-baking the crust keeps it crisp and prevents soggy bottoms.

Use a hand mixer : For ultra-smooth filling with no lumps.

Let it cool completely before serving-it slices cleaner and tastes better once set.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/old-fashioned-sweet-potato-pies-rich-sweet-and-holiday-perfect/>