

## Sweet Potato Pie Bars: All the Flavor of the Classic in Easy-To-Serve Squares

Few desserts embody the comfort of fall quite like



**OVEN**  
**350°F**

**TIME**  
**45 min**

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### INGREDIENTS

- 2 cups mashed sweet potatoes (roasted or boiled, then peeled)
- 1 cup granulated sugar
- 1/2 cup brown sugar
- 1/2 cup unsalted butter, melted
- 1/2 cup evaporated milk
- 2 large eggs
- 1 tsp vanilla extract
- 1 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1/4 tsp ground ginger
- 1 pre-baked pie crust, pressed into a rectangular baking dish

### DIRECTIONS

- 1. Preheat Your Oven:** Preheat to 350°F (175°C). Make sure your crust is pre-baked and pressed firmly into a rectangular baking dish (an 8x8 or 9x13 pan works great).
- 2. Mix the Filling:** In a large bowl, whisk together the mashed sweet potatoes, granulated sugar, brown sugar, melted butter, and evaporated milk until smooth and creamy.
- 3. Add Eggs and Flavor:** Beat in the eggs, one at a time, then stir in vanilla extract, cinnamon, nutmeg, and ginger.
- 4. Assemble and Bake:** Pour the mixture evenly over your crust. Smooth with a spatula. Bake for 40-45 minutes, or until the filling is set and the top is slightly firm to the touch.
- 5. Cool and Slice:** Let the bars cool completely in the baking dish. Then refrigerate for at least 1 hour before slicing into squares.

### SWAPS & NOTES

Evaporated milk : Substitute with half-and-half or heavy cream in a pinch.

Spice it up : Add a pinch of allspice or clove for extra warmth.

Crust options : Use a graham cracker or shortbread crust if you prefer a crumble-like base.

Sweet potato prep : Roasting gives the filling a richer, caramelized flavor, but boiling works just fine.

### TIPS FOR SUCCESS

Cool completely before slicing to get clean edges.

Use a food processor for super smooth sweet potato filling.

For extra decadence, top with a dollop of whipped cream or a drizzle of maple glaze .

Sprinkle chopped pecans on top before baking.

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

Original recipe: <https://chefmaniac.com/sweet-potato-pie-bars-all-the-flavor-of-the-classic-in-easy-to-serve-squares/>