

Grandma's Sweet Potato Pie - A Southern Classic That Never Misses

Grandma's Sweet Potato Pie ??



OVEN
350°F

TIME
50 min

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INGREDIENTS

- 1 sweet potato (about 1 pound)
- 2 large eggs
- $\frac{1}{2}$ teaspoon ground nutmeg
- 1 cup white sugar
- $\frac{1}{2}$ cup sweetened condensed milk
- $\frac{1}{2}$ cup butter, softened
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ teaspoon ground cinnamon
- 1 (9-inch) unbaked pie crust

Instructions:

1. Boil the Sweet Potato:
2. Prep for Baking:
3. Make the Filling:
4. Assemble and Bake:

Tips for Success:

Use fresh sweet potatoes for the best flavor-canned just doesn't compare.

For extra smooth texture, run the sweet potato flesh through a sieve or food processor before mixing.

Want more spice? Add a pinch of ground ginger or cloves.

Serve warm or chilled-both are equally divine.

Serving Suggestions & Pairings:

Pumpkin Delight Dessert for a no-bake seasonal spread

Big Family Banana Pudding for a Southern dessert duo

Caramel Apple Pie Cookies to round out your holiday dessert table

Easy Coconut Macaroons for a sweet and chewy side treat

Or bake a batch of Copycat Neiman Marcus Cookies for cookie lovers

Storage Tips:

Fridge: Store in the refrigerator for up to 5 days, covered.

Freezer: You can freeze the whole pie or slices for up to 2 months. Wrap tightly in plastic wrap and foil.

Reheat: Warm in the oven at 300°F or enjoy chilled straight from the fridge.

More Recipes You'll Love:

Caramel Apple Pie Cookies

Pumpkin Delight Dessert

Big Family Banana Pudding

Final Thoughts:

DIRECTIONS

- 1. Boil the Sweet Potato:** Place the whole sweet potato in a pot and cover with water. Bring to a boil and cook for 40-50 minutes, until tender when pierced with a fork.
- 2. Prep for Baking:** Preheat your oven to 350°F (175°C). Remove the sweet potato from the pot, rinse with cold water, peel off the skin, and break it apart in a bowl.
- 3. Make the Filling:** Add softened butter to the sweet potato and mix with an electric mixer until well combined. Add sugar, condensed milk, eggs, nutmeg, cinnamon, and vanilla extract. Beat on medium speed until the mixture is smooth and creamy.
- 4. Assemble and Bake:** Pour the sweet potato filling into the unbaked pie crust. Smooth the top with a spatula. Bake in the preheated oven for 55-60 minutes, or until a knife inserted into the center comes out clean.
- 5. Let cool completely before slicing and serving.**
- 6. Tips for Success:** Use fresh sweet potatoes for the best flavor-canned just doesn't compare.
- 7. For extra smooth texture,** run the sweet potato flesh through a sieve or food processor before mixing.
- 8. Want more spice?** Add a pinch of ground ginger or cloves.
- 9. Serve warm or chilled-both are equally divine.**
- 10. Serving Suggestions & Pairings:** Serve your sweet potato pie with a dollop of whipped cream, a scoop of vanilla ice cream, or a drizzle of caramel. Pair it with:
- 11. Pumpkin : Delight Dessert for a no-bake seasonal spread**

12. Big : Family Banana Pudding for a Southern dessert duo
13. Caramel : Apple Pie Cookies to round out your holiday dessert table
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19. More Recipes You'll Love: Caramel Apple Pie Cookies
20. Pumpkin : Delight Dessert
21. Big : Family Banana Pudding
22. Final Thoughts: Grandma's Sweet Potato Pie is more than a dessert-it's a memory, a tradition, a bite of something familiar and full of love. Whether it's your first time making it or your hundredth, this recipe always brings people together around the table.
23. Tried it? Snap a pic and tag @ChefManiac! And don't forget to follow for more time-tested recipes that feed your soul.
24. Stay sweet,.: Jason Griffith - ChefManiac.com

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

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