

Mini Sweet Potato Pies: Perfectly Sized for a Sweet Treat

The Southern Charm of Sweet Potato Pie



OVEN
375°F

TIME
25-30 min

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INGREDIENTS

to create these wonderfully easy and delicious Mini Sweet Potato Pies:

For the Crust: 1 (14.1 ounce) package refrigerated pie crusts (2 crusts):

DIRECTIONS

1. Steps for the : Recipe
2. Let's bake these perfectly sized sweet potato treats!
3. Prepare : Oven & Muffin Tin:
4. Preheat your oven to 375°F (190°C). Lightly grease or spray a 12-cup standard muffin tin.
5. Prepare : Pie Crusts:
6. On a lightly floured surface, unroll one of the refrigerated pie crusts. Using a 3-inch round cookie cutter or a glass rim, cut out 6 circles. Gently press each circle into a muffin cup, forming a mini pie shell. Repeat with the second pie crust to make 12 mini pie shells in total. Gently prick the bottoms of the crusts with a fork to prevent bubbling.
7. Prepare : Sweet Potato Filling:
8. In a large mixing bowl, combine the cooked, mashed sweet potato puree, packed light brown sugar, granulated sugar, milk, melted butter, lightly beaten egg, vanilla extract, cinnamon, nutmeg, ginger, optional cloves, and salt. Whisk everything together until the mixture is completely smooth and well combined.
9. Fill : Mini Pies:
10. Carefully spoon the sweet potato filling evenly into each of the prepared mini pie crusts, filling them almost to the top.
11. Bake for 25-30 minutes, or until the filling is set (it should only slightly jiggle in the center) and the crusts are golden brown.
12. Remove from the oven and let the mini pies cool in the muffin tin for 10-15 minutes before carefully removing them to a wire rack to cool completely. This is

crucial for the filling to set fully.

13. Garnish & : Serve:

14. Once completely cool, garnish each mini pie with a dollop of whipped cream and a tiny sprinkle of nutmeg or a small cinnamon stick if desired. Serve chilled or at room temperature.

SWAPS & NOTES

Sweet Potato Puree: You can cook sweet potatoes by boiling, steaming, or roasting until very tender, then mash them smoothly.

Canned sweet potato puree (not pie filling) can be used as a shortcut, just ensure it's 100% sweet potato.

Refrigerated Pie Crusts: These are the key to the "easy" factor!

One package typically contains two crusts, which is usually enough for 12 mini pies.

TIPS FOR SUCCESS

Thoroughly Mash Sweet Potatoes: Ensure your sweet potato puree is completely smooth for a creamy filling.

Chill Pie Crusts (if needed): If your refrigerated pie crusts are too soft to handle, pop them in the fridge for 10-15 minutes to firm up before cutting.

Don't Overfill: Fill the mini crusts almost to the top, but leave a tiny bit of room for the filling to puff slightly.

Don't Overbake: Bake until the filling is set but still slightly soft in the very center.

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

Original recipe: <https://chefmaniac.com/mini-sweet-potato-pies-perfectly-sized-for-a-sweet-treat/>