

The Rich, Creamy Sweet Potato Pie I Learned to Make from Southern Kitchens

This sweet potato pie recipe has everything you'd expect from a true Southern classic:



BLACK FOLKS SWEET POTATO PIE

You Will Need

2 large sweet potatoes (about 1 1/2 pounds)
1 cup granulated sugar
1/2 cup brown sugar

OVEN
400°F

TIME
20 min

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INGREDIENTS

- 1 unbaked 9-inch pie crust (store-bought or homemade)
- 2 large sweet potatoes (about 2 cups mashed)
- 1 cup granulated sugar
- 1/2 cup unsalted butter, melted
- 2 large eggs
- 1/2 cup evaporated milk
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- A pinch of salt

DIRECTIONS

1. **Roast the Sweet Potatoes:** I start by preheating the oven to 400°F and roasting the sweet potatoes for about 45 minutes until they're fork-tender. Roasting brings out their natural sweetness and gives the filling a deeper, richer flavor. Once cool, I peel and mash them until smooth.
2. **Lower the Oven Temperature:** I reduce the oven heat to 350°F for baking the pie.
3. **Mix the Filling:** In a large bowl, I combine the mashed sweet potatoes, sugar, melted butter, eggs, evaporated milk, vanilla, and spices. I whisk everything together until the filling is silky and well-blended.
4. **Prepare the Pie Crust:** I place the pie crust into a 9-inch pie dish, crimp the edges, and pour the filling in, smoothing the top with a spatula.
5. **Bake:** I bake the pie at 350°F for about 50-55 minutes, until the center is set and a toothpick inserted comes out clean. The filling should jiggle slightly but not be loose.
6. **Cool:** I let the pie cool completely on a wire rack. The cooling time allows the filling to set and the flavors to deepen.
7. **Serve:** Just before serving, I add a dollop of whipped cream or dust a little extra cinnamon on top for that final touch.

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