



Old South Sweet Potato Pie

INGREDIENTS

1 1/3 cups sugar
1/3 cup butter or margarine, softened
3 eggs
2 cups sweet potatoes, cooked and mashed
1/3 cup milk
1 teaspoon vanilla
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon salt
1 unbaked 9-inch pie crust

DIRECTIONS

- Preheat oven to 350 degrees F. Cream sugar and butter together in mixing bowl, Add eggs one at a time, beating well after each addition. Add sweet potatoes, milk, vanilla, cinnamon, nutmeg and salt; beat until well blended. Pour filling into pastry shell. Bake for 40 to 45 minutes or until knife inserted one inch from center comes out clean. Do not overbake. Pie will continue to set as it cools. Cool on wire rack. Makes 6 to 8 servings.

View **Crisco Single Pie Crust** recipe [here](#).

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