



Sweet Potato Pie' font_container='tag:h1|text_align:center|color:%23252525' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:400%20regular%3A400%3Anormal']

Yield: 2-9" pies' font_container='tag:h3|text_align:center' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:400%20regular%3A400%3Anormal']

Ingredients:' font_container='tag:h3|text_align:left|color:%23252525' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:700%20bold%20regular%3A700%3Anormal']

- 3 cups [Reser's® Special Request™ Mashed Sweet Potatoes](#) (71117.14391)
- 1 cup Light brown sugar
- 1 cup Maple syrup
- 1 Tbsp Ground ginger
- 2 tsp Ground cinnamon
- 1 tsp Ground nutmeg
- 1 tsp Salt
- 2 cups Heavy cream
- 6 each Large eggs
- 2 each prebaked 9-inch pie crusts
- 2 cups heavy cream, whipped to soft peaks

Directions:' font_container='tag:h3|text_align:left|color:%23252525' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:700%20bold%20r



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1. Preheat oven to 350°F.
2. In a mixing bowl, combine Reser's Special Request Mashed Sweet Potatoes, brown sugar, maple syrup, and spices and whisk to combine.
3. In a separate bowl, whisk the heavy cream and eggs together. Add the cream and egg mixture to the sweet potato mixture and stir to blend.
4. Divide the mixture into the 2 pie shells and bake for 45 minutes. Allow to cool.
5. Slice pie into 6 even slices and top with fresh whipped cream to serve.