

Sweet Potato Pie

Ingredients

- 2 c mashed sweet potatoes
- 1/4 lb butter, softened
- 2 eggs, separated
- 1 c packed brown sugar
- 1/4 t salt
- 1/2 t ground ginger
- 1/2 t ground cinnamon
- 1/2 t ground nutmeg
- 1/2 c evaporated milk
- 1/4 c white sugar
- 1 (9 inch) unbaked pie crust

Directions

1. Preheat oven to 400 degrees F.
2. In a mixing bowl, combine the sweet potatoes, butter, egg yolks, brown sugar, salt, ginger, cinnamon, nutmeg and evaporated milk. Mix together well.
3. Beat egg whites until stiff peaks form; add 1/4 c sugar and fold into sweet potato mixture.
4. Pour into pie shell and bake at 400 degrees F (200 degrees C) for 10 minutes. Reduce heat and bake at 350 degrees F (175 degrees C) for 30 minutes or until firm.

Source: <http://allrecipes.com/Recipe/Sweet-Potato-Pie-II-2/Detail.aspx>