Holiday Favorites

Sweet Potato Pie

Adapted from the Sweet Home Café Cookbook
National Museum of African American History and Culture

Makes one 9-inch pie · Oven 375°F
Bakes 40 to 60 minutes

Ingredients

1	unbaked 9-inch deep-dish pie crust, store-bought
3	medium sweet potatoes (about 1½ pounds)
½ cup	(1 stick) unsalted butter, softened
1¼ cups	sugar
1 tsp	ground cinnamon
½ tsp	ground nutmeg
¼ tsp	ground allspice
2 tsp	finely grated lemon zest
1 pinch	salt
2	large eggs
1 tsp	pure vanilla extract
1 tbsp	fresh lemon juice

Whipped cream, for serving

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Method

1. **Cook the sweet potatoes**
   Put the whole sweet potatoes in a saucepan, cover them with water, and boil until a fork slides in easily, about 25 minutes. Drain them and let them cool completely.

2. **Heat the oven**
   Heat the oven to 375°F. Keep the pie crust in the refrigerator until the filling is ready.

3. **Mash the sweet potatoes**
   Peel the cooled sweet potatoes and mash them until smooth. If the mash looks stringy, press it through a strainer.

4. **Make the filling**
   Beat the butter and sugar with an electric mixer until light and fluffy, about 2 minutes. Beat in the cinnamon, nutmeg, allspice, lemon zest and salt. Add the eggs one at a time, then the vanilla and lemon juice. Add the mashed sweet potatoes and beat 1 minute more.

5. **Bake**
   Pour the filling into the crust and bake for 40 to 60 minutes, until the center is set. A toothpick pushed into the middle should come out clean.

6. **Cool and serve**
   Let the pie cool completely on a rack before slicing, then serve it with whipped cream.

Filling from the Sweet Home Café Cookbook © 2018 Smithsonian Institution