

SWEET POTATO PECAN PIE

INGREDIENTS:

1 9-INCH PIE CRUST THAWED

SWEET POTATO FILLING

1 LARGE (ABOUT 1-1½ POUND) SWEET POTATO

½ CUP BROWN SUGAR

2 TABLESPOONS UNSALTED BUTTER, MELTED

1 TABLESPOON VANILLA EXTRACT

1 TEASPOON SALT

¼ TEASPOON ALLSPICE

1 TABLESPOON CINNAMON

PECAN TOPPING

2 LARGE EGGS

1 CUP LIGHT CORN SYRUP

1 CUP PECAN HALVES

INSTRUCTIONS:

PREHEAT THE OVEN TO 400° FAHRENHEIT.

USE A FORK TO PIERCE THE PIE CRUST SEVERAL TIMES. BAKE FOR 10 MINUTES. REMOVE FROM THE OVEN AND SET ASIDE. REDUCE THE HEAT TO 350° FAHRENHEIT.

SWEET POTATO FILLING

PIERCE THE SWEET POTATO WITH A FORK SEVERAL TIMES. MICROWAVE ON HIGH FOR 5-7 MINUTES. CUT THE SWEET POTATO IN HALF AND SCRAPE THE FLESH OUT. TRANSFER INTO A LARGE MIXING BOWL.

ADD BROWN SUGAR, MELTED BUTTER, VANILLA EXTRACT, CINNAMON, ALLSPICE, AND SALT. USE AN ELECTRIC MIXER AND BEAT ON MEDIUM UNTIL WELL COMBINED. ABOUT 2-3 MINUTES.

TRANSFER AND SPREAD THE SWEET POTATO MIXTURE INTO THE PARTIALLY BAKED PIE CRUST. SET ASIDE

MAKING THE PECAN TOPPING

COMBINE CORN SYRUP AND EGGS IN A MEDIUM MIXING BOWL. USE AN ELECTRIC MIXER AND BEAT ON MEDIUM SPEED UNTIL WELL COMBINED. FOLD IN THE PECAN HALVES.

POUR THE PECAN SYRUP OVER THE SWEET POTATO MIXTURE.

BAKE

BAKE FOR 45 MINUTES AT 350° FAHRENHEIT.

ALLOW THE PIE TO COOL COMPLETELY. SERVE AT ROOM TEMPERATURE.