



How the heck do I cook

PUMPKIN/SWEET POTATO PIE

Baxter
COMMUNITY CENTER

PUMPKIN OR SWEAT POTATO PIE

SERVINGS: 6-8

PREPPING TIME: 10 MIN

COOKING TIME: 50 MIN

INGREDIENTS

- 1 (9 inch) unbaked pie crust
- 1 (16 ounce) can pumpkin puree or sweat potatoes/yams (pureed).
- 1 (14 ounce) can sweetened condensed milk
- 2 large eggs
- 1 teaspoon pumpkin pie spice

DIRECTIONS

1. Preheat the oven to 425 F. Fit pie crust into a 9-inch pie dish and place it on a baking sheet.
2. Combine pumpkin puree, condensed milk, eggs, and pumpkin pie spice in a large bowl; mix until combined. Pour into the pie crust.
3. Bake in the preheated oven for 15 minutes. Reduce heat to 350 degrees F (175 degrees C) and continue to bake until filling is set, 35 to 40 minutes.
4. Remove from the oven, set on a wire rack, and cool completely before serving.