

BAKE AT HOME SWEET POTATO PIE FILLING

Keep the Sweet Potato Pie filling frozen until 1- 2 days before you are ready to bake your pie. One to two days before baking your pie, move your filling from the freezer to the refrigerator. You can either make your own pie dough or buy a frozen 9” – 10” shell from the store. Most store bought shells are going to be 8 ¾ “ - 9 ¼”.

NOTE: If you have extra filling, it is a great time to bake the extra filling in smaller ramekins to allow for gluten free options. The pie filling itself is Gluten Free. The baking time will be shorter than the pie. I baked my pie filling in ramekins for about 30-35 minutes. Please check your baking times because there are many ramekins sizes that will require different baking time.

I prefer to bake my pies on the middle rack. Pre-heat your oven to 350°F with a baking sheet or pizza stone in the oven. Give the batter a quick mix with a spatula and then pour the filling into your shell. Bake for 45- 50 minutes, turning the pie halfway around 30 minutes into the baking time. Let the pie cool for at least 1 hour before enjoying. The pie is delicious even if is made the day before, so do whatever makes your life easier, as there is no wrong answer.

The pie is great served at room temperature or chilled from the refrigerator.