

Mrs. Fisher's Sweet Potato Pie

Modified by Crystal for the 21st Century

Prep Time: 30 minutes | Cook Time: 60 minutes | Makes: 8 Servings

Ingredients:

1.5 large sweet potatoes, boiled and skinned
5 tablespoons of whole milk
Juice of ½ an orange
1 tablespoon of butter
2 large eggs or 3 medium eggs
¼ cup sugar

Directions:

Preheat oven to 350.

Boil sweet potatoes, skin and mash them well.

Add in the milk, orange juice, butter, eggs and sugar. Mix well with a whisk or hand mixer until well incorporated and no lumps are present.

Pour into prepared pie crust.

Bake for 1 hour or until set.

Original recipe can be found [HERE](#).