

Sweetpotato Pie

Yield: 4 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/i-made-my-dads-sweet-potato-pie-recipe-for-thanksgiving>

Ingredients:

- 1 1/4 cups all purpose flour
- 4 tablespoons pea leaf lard, cut into various small pieces, to walnut size
- 4 tablespoons butter
- 1 piece pea
- 1/4 teaspoon kosher salt
- 4 tablespoons ice water
- all-purpose flour for dusting
- 2 Orange large, fleshed California sweetpotatoes, peeled and cut into 1 inch cubes, about 1 3/4 pounds
- 1/2 cup white sugar
- 2 large eggs lightly whisked
- 1/4 cup half-and-half
- 3/4 teaspoon ground cinnamon
- 1/4 teaspoon grated nutmeg freshly
- 7 tablespoons unsalted butter melted
- 1/2 cup light brown sugar packed
- kosher salt

Nutrition:

1. Calories: 770 calories
2. Carbohydrate: 105 grams
3. Cholesterol: 195 milligrams
4. Fat: 36 grams
5. Fiber: 7 grams
6. Protein: 10 grams
7. SaturatedFat: 22 grams
8. Sodium: 480 milligrams
9. Sugar: 53 grams

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