

Sweet Potato Pie with Maple Bourbon Whipped Cream

Yield: 8 min
Total Time: 255 min

Recipe from: <https://www.recipeschoose.com/recipes/best-sweet-potato-pie-recipe-for-thanksgiving>

Ingredients:

- 1 1/4 cups flour all-purpose, plus more for rolling
- 1/2 tablespoon granulated sugar
- 1/2 teaspoon salt
- 1 stick unsalted butter cold, cut into 1/2-inch pieces
- 4 tablespoons ice water
- 2 sweet potatoes large, about 1 1/2 pounds
- 1/2 cup dark brown sugar
- 1/2 cup granulated sugar
- 1 cup heavy whipping cream
- 3 large eggs
- 1 teaspoon vanilla extract
- 1/2 teaspoon cinnamon
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon salt
- 1/8 teaspoon ground ginger
- 1 cup heavy whipping cream
- 2 tablespoons bourbon
- 2 tablespoons maple syrup real

Nutrition:

1. Calories: 560 calories
2. Carbohydrate: 54 grams
3. Cholesterol: 190 milligrams
4. Fat: 36 grams
5. Fiber: 2 grams
6. Protein: 6 grams
7. SaturatedFat: 21 grams

8. Sodium: 290 milligrams

9. Sugar: 31 grams

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