

Sweet Potato Pie

With pecan crunch topping

This recipe came from a long-time 'egg customer' of Nana's. As long as her oldest granddaughter, Michaela, can remember, they've been visiting Dora when Nana would make her egg deliveries in town. Dora's stories were often shared at family gatherings as she was known to give her opinion when asked . . . and sometimes when it wasn't. Although not born here, Dora was a hard-working West Texas woman that could figure out anything she put her mind to, including cooking. Often times, Nana and Dora would share recipes and the stories they came with. When we started growing sweet potatoes in our family garden, Dora was excited to share this treasure. Maybe it travelled with her from Louisiana? Unfortunately for us, but not for Dora, we lost her almost a year ago now, but we will continue to share her stories and recipes.

Ingredients

Filling

4 cups sweet potatoes, cooked and mashed
¼ cup butter, softened
4 eggs
2 cups sugar
2 tablespoons flour
1 teaspoon salt
½ teaspoon baking soda
1 cup buttermilk
1 tablespoon vanilla

Pie Crusts

2 - 9-inch pie shells, unbaked

Pecan Crunch Topping

¼ cup butter
2 cups pecans, chopped
1 cup brown sugar



Sorry that the picture does not have the delicious pecan crunch topping. We'll try to update soon.

Instructions

Filling

- ❖ Preheat oven to 350 degrees Fahrenheit.
- ❖ Combine sweet potatoes, butter, and eggs. Mix well.
- ❖ In a separate bowl, combine dry ingredients: sugar, flour, salt, and baking soda.
- ❖ Stir dry ingredients into potato mixture and blend well.
- ❖ Pour in buttermilk and vanilla. Mix well.
- ❖ Divide filling evenly between the 2 pie shells.
- ❖ Bake for 60 minutes or until set.

Pecan Crunch Topping

- ❖ Melt butter in a saucepan over medium heat.
- ❖ Add pecans and brown sugar and stir until well coated.
- ❖ Spoon topping onto the top of the pies, then broil 5 to 7 inches from the heat for about 2 minutes or until the sugar is melted.


Nana's Kitchen
Made With Love and Purpose

"O taste and see that the LORD is good: blessed is the man that trusteth in him."
Psalm 34:8