

## Stokes Purple<sup>®</sup> Sweet Potato Pie

### Pie:

1 cup **Stokes Purple** sweet potatoes  
½ stick Margarine (melted)  
¾ cup Sugar  
1 Tbsp. All Purpose Flour  
¼ tsp. Cinnamon  
¼ tsp. Nutmeg  
¼ tsp. Salt  
2 Eggs  
½ cup Milk  
1 tsp. Vanilla  
9" Graham Cracker Pie Shell



### Directions

1. In Pot cover potato with water.
2. Boil for 45 minutes until fork goes all the way through.
3. Peel and add to large mixing bowl.
4. Preheat oven to 425°F.
5. Melt Margarine.
6. Add all ingredients to large mixing bowl with potato.
7. Use an immersion blender to liquefy ingredients.

### Optional Topping:

2 Tbsp. Butter  
¼ cup All Purpose Flour  
¼ cup Brown Sugar  
1 Tbsp. Crushed Pecans

1. Melt butter in sauce pan.
2. Mix Flour, Brown Sugar and Pecans.
3. Add mixture to sauce pan, stir until consistent and set aside.

### Bake:

1. Pour sweet potato mixture into Graham Cracker Pie Shell.
2. Bake at 425°F for 5 minutes.
3. Then 350°F for 10 minutes until firm.
4. Add Topping.
5. Bake 350°F for 15 minutes until done.

*Note: You can also use this recipe to make 12 mini pies using the Mini Graham Cracker Pie Shells. After adding toppings to pies only bake for 10 additional minutes instead of 15.*