

Stokes Purple Custard Pie

2 cups **Stokes Purple**
¼ cup butter, melted
1 cup brown sugar
¾ cup milk (or evaporated milk)
¼ tsp salt
½ tsp cinnamon
½ tsp nutmeg
½ tsp cloves
3 eggs
1 9-inch deep dish unbaked pie crust

Preheat oven to 350 degrees

1. Place defrosted purple sweet potato mash into a bowl. Add butter, and mix well with mixer.
2. Stir in brown sugar, milk, eggs, salt, cinnamon, nutmeg and cloves.
3. Beat on medium speed until mixture is smooth.
4. Pour filling into a 9" deep dish unbaked pie crust.
5. Bake at 350 degrees F for 45-60 minutes, or until knife inserted in center comes out clean.
6. Pie will puff up like a soufflé, and then will sink down as it cools.

