

Vanilla Sweet Potato Pie

Ingredients

- 1 lbs sweet potato
- 1/2 cup butter, softened
- 1 cup coconut sugar
- 1/2 cup milk
- 2 eggs, room temperature
- 1 Vanilla Bean
- 1 teaspoon ground cinnamon
- 1 (9 inch) unbaked pie crust

Bake sweet potato(es) at 385 for 1 hour or until very soft. Let cool. I normally use three small sweet potatoes instead of one behemoth, they cook a little quicker and more evenly. Meanwhile, split the vanilla bean, scrape out the seeds and combine the pod and seeds with 1/2 cup milk in a small saucepan. Heat the mixture to light simmer and let cool to room temperature. After cooling, remove pod. Discard potato skins and throw the tater meat into the bowl your mixer along with the cinnamon, coconut sugar, butter, eggs, and milk mixture. Pour into the pie crust and bake 60-65 minutes. Let rest 15-20 minutes, dust with confectioners sugar, and then eat!

