

Sweet Potato Pie

Unit: Large Skillet, Food Cutter Machine

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| 1 - Can of sweetened condensed milk | 1 - refrigerated pie crust |
| 2 - Large sweet potatoes cut on #3 blade | 1 - tsp vanilla extract |
| 2 - Tsp Pumpkin pie spice | 4 - Eggs |

Peel the sweet potatoes and cut them on the #3 blade with your food cutter machine. Pour 2 inches of water into the 4qt saucepan and place the steamer insert into the 4qt. Put the sweet potatoes into the steamer, place the lid on and turn on to medium- high heat.

Rotate the valve below the knob to open. When the valve whistles, reduce to medium-low for 10-15 minutes. Pour them into a bowl and beat well with a mixer. Add the remaining ingredients and mix.

Spray the cold skillet with cooking spray and gently stretch and press down a pie crust. Pour in the sweet potato mixture, leaving a little room around the edge for the lid to seat. Turn the heat to medium-low for 20-25 minutes or until the pie sets. Cut gently with a plastic spatula or pie server.

DO NOT DRAG A KNIFE ACROSS PAN SURFACE OR IT WILL SCRATCH THE PAN.