

Crustless Sweet Potato Pie

Ingredients:

3 ½ pounds fresh sweet potatoes, baked until soft
1 ½ cups sugar
6 eggs
1 ½ sticks butter, melted
¼ tsp nutmeg
¼ tsp cinnamon
½ tsp vanilla
½ tsp salt
1 cup pecan pieces
½ cup buttermilk

Directions:

Peel and mash sweet potatoes. Add eggs, spices, sugar, salt, vanilla, and butter. Mix well with a whisk. Place mixture into a buttered 9 x 13 inch pan. Sprinkle with pecan pieces. Bake at 350° F for 30 to 35 minutes or until the internal temperature of 165° is reached.

Makes 16 Servings.

Nutrition Information:

Calories: 308
Total Fat: 13.5 grams
Saturated Fat: 6 grams
Protein: 5 grams
Carbohydrate: 44 grams
Fiber: 4 grams
Sodium: 114 mg
Cholesterol: 103 mg

Recipe provided by Hillers Market
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