

## Sweet Potato-Pecan Pie

This recipe makes one pie, multiply times amount of pies needed.

### Ingredients:

3 each Sweet Potatoes (cooked and Mashed)  
1 T Unsalted Butter  
2 each Eggs  
1 cup Creme Fraiche  
¾ cup Light Brown Sugar  
½ cup Dark Corn Syrup  
1 each Vanilla Bean Split (use the scraped seeds from inside)  
½ tsp. Ground Dry Ginger  
½ tsp. Cinnamon  
½ tsp, Ground Nutmeg  
½ tsp. Salt  
1 cup Chopped Pecans  
1 each Pie Crust for the Bottom Only

### Preparation:

Blend 1 cup of sweet potatoes and 1 T butter. In a large bowl beat the eggs then add the sweet potato-butter mix and whisk. In a separate bowl mix together the Creme Fraiche, brown sugar, com syrup, vanilla and the spices. When this is blended add the sweet potato and mix thoroughly. Pour this mixture into the piecrust and bake at 375 degrees for about 35-40 minutes or until a toothpick comes out clean. Serve with sweetened whipped cream flavored with Southern Comfort.