



## Sweet-Potato Pie with Streusel Topping

### Ingredients:

#### Topping:

- 1 cup light brown sugar
- 1/2 cup flour
- 1/3 cup butter
- 1/2 cup pecan pieces

#### Filling:

- 2 cups cooked sweet potatoes, mashed
- 1 1/2 cups sugar
- 1/2 cup light brown sugar
- 1/2 cup butter or margarine, softened
- 3/4 cup evaporated milk
- 1 teaspoon bourbon\*
- 3 eggs
- 1 1/2 teaspoons cinnamon
- 2 (9-inch) pie shells, unbaked

\*Vanilla extract or maple flavoring may be substituted for bourbon, if desired.

### Instructions:

1. Preheat oven to 350°.
2. In a small bowl, combine topping ingredients; stir well. Set aside.
3. In a large bowl, combine sweet potatoes, sugars, and butter or margarine; mix well. Add evaporated milk, bourbon, eggs, and cinnamon; mix well.
4. Pour filling into pie shells. Sprinkle half of streusel topping evenly over each pie. Bake for 1 hour, or until center is set.

**Serving Size:** 2 (9-inch) pies

**Cook Time:** 1 hour 15 minutes