

## Chef Michael's Southern Sweet Potato Pie

*Recipe provided to Visit The Woodlands by Pastry Chef Michael Gaddy at The Woodlands Waterway Marriot Hotel & Convention Center.*



### Ingredients:

|        |                             |
|--------|-----------------------------|
| 1 lb   | Sweet Potatoes              |
| 5 oz   | Brown Sugar                 |
| 3 oz   | Sugar                       |
| 3 oz   | Unsalted Butter             |
| 2      | Eggs                        |
| 1 oz   | Vanilla Instant Pudding Mix |
| ½ Tbsp | Lemon Extract               |
| 1Tbsp  | Vanilla Extract             |
| ½ Tbsp | Cinnamon Powder             |
| 1      | Pillsbury Regular Pie Crust |

**Directions:** Cut sweet potatoes in half and boil until soft then shock in cold water. Peel off skin and put them into another bowl then add other ingredients and blend until smooth.

Preheat oven at 360 and pre-bake pie crust for 12 minutes then fill crust to the top.

Bake for 45-50 mins until top is firm, let it cool completely before cutting.