



The Cooking Lady's Bourbon Sweet Potato Pie

Ingredients

2 cups sweet potatoes (about 4)
2 eggs
½ cup melted butter (divided)
¾ cup heavy cream
½ teaspoon salt
½ teaspoon cinnamon
¼ teaspoon nutmeg

1 tablespoon vanilla
¼ cup big daddy's bourbon
1 package phyllo dough
½ cup chopped pecans
2 tablespoons brown sugar

What To Do:

Preheat oven to 350-degrees.

Bake the sweet potatoes until they're soft then remove the skin and put 2 cups of the flesh into a mixer. Add the eggs, 4 tablespoons melted butter, cream, salt, cinnamon, nutmeg, vanilla and bourbon and mix until well blended.

Place one sheet of phyllo dough over the bottom of the pie dish. Using a pastry brush butter the phyllo, then begin layering the sheets of dough on top being sure to butter well after each additional piece. You'll probably use about 10 - 15 sheets. You can get creative and create a star pattern with the corners of the dough. Add the sweet potato filling and roll up the edges of the dough (or if you've created a star pattern just lay it over the top). Over the top sprinkle the pecans and brown sugar. Bake for 30-minutes.