

Top Secret: Rooting For You

Ingredients

Filling

- 1 pound sweet potato
- ½ cup butter, softened
- ½ cup white sugar
- ½ cup packed brown sugar
- 1 tablespoon AP flour
- ½ cup evaporated milk
- 2 eggs
- ½ teaspoon ground nutmeg
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground cloves
- ¼ ground ginger
- 1 teaspoon vanilla extract
- 1 tablespoon orange zest

Crust

- 1 (9 inch) unbaked pie crust

Directions

Preheat oven to **350°**

Stab potato with fork like it did you wrong! Then stick the sucker in the microwave for six minutes. When it's done, peel and break apart sweet potato into bowl. Add butter and mix well with mixer. Stir in sugars, milk, eggs, spices, vanilla, flour, and orange zest. Beat on medium speed until mixture is smooth. Pour filling into an unbaked pie crust.

Bake in the preheated oven for **55-60 minutes**. Test 1 inch from the crust.