



## Sweet Potato Pie from the LACTAID® Brand

READY IN



90 min.

SERVINGS



16

CALORIES



247 kcal

DESSERT

### Ingredients

- 0.5 cup butter melted
- 3 eggs separated
- 0.5 teaspoon ground cinnamon
- 1 teaspoon juice of lemon fresh
- 1 cup lactaid® milk fat free
- 1 teaspoon nutmeg freshly grated
- 2 9-inch pie crusts prepared ()
- 0.5 teaspoon salt
- 1 cup sugar

- 2 cups sweet potatoes mashed
- 2 teaspoons vanilla extract

## Equipment

- food processor
- bowl
- oven
- whisk
- mixing bowl
- wire rack
- blender
- hand mixer

## Directions

- Preheat oven to 350 degrees F.
- Puree mashed sweet potatoes, sugar and egg yolks together in a food processor or blender until smooth.
- Pour into a large mixing bowl.
- Add cinnamon, nutmeg, salt, vanilla, lemon juice, melted butter and LACTAID® Fat Free Milk.
- Mix well. In separate bowl, whip egg whites using an electric mixer until soft peaks form.
- Whisk egg whites into pie filling.
- Pour filling into prepared pie crusts.
- Bake pies in middle of the oven for 60-70 minutes or until the center of the pie is lightly firm to the touch. Cool pie on wire rack.

## Nutrition Facts



## Properties

## Flavonoids

Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Hesperetin: 0.05mg, Hesperetin: 0.05mg, Hesperetin: 0.05mg, Hesperetin: 0.05mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg

## Nutrients (% of daily need)

Calories: 246.86kcal (12.34%), Fat: 13.16g (20.25%), Saturated Fat: 5.99g (37.42%), Carbohydrates: 28.96g (9.65%), Net Carbohydrates: 27.78g (10.1%), Sugar: 14.09g (15.65%), Cholesterol: 46.4mg (15.47%), Sodium: 247.87mg (10.78%), Alcohol: 0.17g (100%), Alcohol %: 0.25% (100%), Protein: 3.44g (6.87%), Vitamin A: 2612.23IU (52.24%), Manganese: 0.17mg (8.63%), Vitamin B2: 0.12mg (6.81%), Selenium: 4.51 $\mu$ g (6.45%), Vitamin B1: 0.09mg (6.3%), Phosphorus: 60.6mg (6.06%), Folate: 23.89 $\mu$ g (5.97%), Iron: 0.91mg (5.08%), Fiber: 1.18g (4.74%), Vitamin B5: 0.42mg (4.24%), Vitamin B3: 0.8mg (4%), Calcium: 37.37mg (3.74%), Vitamin B6: 0.07mg (3.55%), Potassium: 120.97mg (3.46%), Vitamin B12: 0.17 $\mu$ g (2.9%), Magnesium: 11.22mg (2.81%), Vitamin E: 0.41mg (2.74%), Copper: 0.05mg (2.65%), Vitamin K: 2.67 $\mu$ g (2.54%), Zinc: 0.35mg (2.33%), Vitamin D: 0.33 $\mu$ g (2.22%)