



Kitchen Cheat Sheet: Sweet Potato Pie

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Tips and Time Savers

- Save time by using refrigerated pie dough from the store.
- If you find that your pie crust edges start to get a little too brown, cover them with aluminum foil to prevent the edges burning.
- Be careful not to overbake your pie, overbaking is the number one reason your pie will crack.
- Top with whipped cream or marshmallow fluff.
- Serve the pie chilled or room temperature whichever you prefer.
- Refrigerate overnight for best texture and flavor.

Storage

Refrigerate

Once your pie has cooled completely, cover it snugly with plastic wrap or foil and pop it in the fridge. It'll stay fresh and fabulous for up to 5 days — and honestly, the flavor gets even better after a night or two.

Freeze Baked

Want to keep it longer? Wrap the whole pie tightly in a couple layers of plastic wrap, then add a layer of foil, and freeze for up to 3 months. When you're ready to serve, let it thaw overnight in the refrigerator and bring it to room temperature before slicing.

(And yes, cold sweet potato pie straight from the fridge at midnight absolutely counts as self-care.)

Freeze Unbaked

Prepare the pie as normal but don't bake.

Place on a cookie sheet and flash freeze until solid.

Wrap in plastic wrap and cover with aluminum foil

Freeze for up to 3 months.

To bake just thaw overnight in the fridge and bake as directed.

Variations

- Add some orange zest or a 2 tablespoons of orange juice in place of 2 tablespoons of the evaporated milk.
- Some sweet potato [pie recipes](#) call for pumpkin pie spice or a little cinnamon – I don't like my sweet potato pie to taste like pumpkin pie so I don't add it.
- You can use white sugar instead of brown sugar if you want.
- I've made this with [streusel topping](#) and it's really good – but unconventional.

FAQs

Can I use canned yams instead of fresh sweet potatoes?

You can, but the flavor won't be quite the same. Fresh, baked sweet potatoes give you that deep caramel sweetness and creamy texture canned yams just can't touch.

How do I know when my pie is done?

When the center still has a little wiggle but isn't sloshy, she's ready. Stick a knife about an inch from the center — if it comes out mostly clean, you're golden. It will register 175F-185F on an instant read thermometer.

Why is there corn syrup in this recipe?

It adds that glossy, custard-like texture and keeps the pie from drying out. Old Southern trick — works every time.

Can I make this pie ahead of time?

Absolutely! It's actually better the next day. Make it up to two days ahead and refrigerate until serving. The flavors deepen and mingle like good gossip at Sunday brunch.

Do I need to refrigerate sweet potato pie?

Yep. It's a custard-style pie, so once it's cooled completely, keep it chilled. It'll stay fresh for up to five days.

Nice to have

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This pie plate is as Southern as sweet tea and Sunday gossip.

I love this one for holiday baking — the scalloped edge gives your crust that perfect homemade look, and the dotted ceramic holds heat like a charm so your pie bakes up evenly golden. It's sturdy enough for everyday use but pretty enough to go straight from oven to table. Bonus: it makes every pie feel like it came from Grandma's kitchen.

 [Grab one here before the holiday rush](#) — your pies deserve to look this good.