

SWEET POTATO MAPLE BACON PIE

The Cooks Next Door

2 c. sweet potato
2 eggs slightly beaten
1 c. evaporated milk
2 Tb. maple syrup
2/3 c. sugar
1/2 tsp salt
1 1/4 tsp cinnamon
1/2 tsp ginger
1/2 tsp nutmeg
1/2 tsp cloves

Preheat oven to 425 degrees. Combine the sweet potato, milk, egg, and maple syrup in the blender. Add the spices. Pour into the crust. Bake at 425° for 15 minutes. Then decrease oven to 350° and bake for 35-45 minutes until set.

CANDIED BACON

3 strips bacon, roughly chopped (mine was fairly thick)
1 tsp. maple syrup
1 tsp. brown sugar

Toss the bacon with brown sugar and maple syrup. Cook until crisp stirring and moving continually. It cooks fairly quickly and you need to keep an eye on it. Drain and cool completely.

MAPLE CREAM

1 c. whipped cream
2 Tb. maple syrup
1 tsp. vanilla extract

Just before serving, whip the cream for 1 minute. Add maple syrup and vanilla. Whip until stiff peaks form. Spread on top of pie. Top with candied bacon pieces.