



✕
USE PIE
STAMPS OR
CUTTERS FOR THE
DECORATIVE
CRUST ✕



SWEET POTATO & PUMPKIN PIE

Prep Time: 45 Minutes

Servings: 4-6

INGREDIENTS

Crust: Double below if making decorative cut-outs on the crust

1 1/4 cups all-purpose flour

1/4 teaspoon salt

1/2 cup unsalted butter, chilled and diced

1/4 cup ice water

Pie Filling

1 15oz can pumpkin puree

1 cup baked sweet potato

1/2 cup maple syrup

1/4 cup non-dairy vanilla milk (or evaporated milk)

1 tbsp pumpkin pie spice

1 tsp of cinnamon

1 tsp vanilla extract

BAKE THE SWEET POTATO FOR RICHER FLAVOR OR HEAT ON STOVE TOP

* ADD PECANS ON TOP WITH COOL WHIP FOR EXTRA CRUNCH

DIRECTIONS

At least 6 hours ahead of time:

1. Put all crust ingredients and tools in the freezer for 5 minutes. In a large mixing bowl, combine the flour and salt. Using pastry blender cut in the butter (diced or grated) until crumbly. Stir in water slowly until the mixture the dough folds into a ball. Wrap the dough ball in plastic wrap and refrigerate overnight at least 4-5 hours.

At least 1 hour ahead of time:

2. Preheat oven to 425F degrees. Bake the sweet potato ahead of time or now for 45 minutes. Let rest and scoop out into bowl- Refrigerate.

3. Combine all the pie filling Ingredients into a blender and blend until smooth with no lumps.

(Take out 10 minutes before done

& add decorative stamps to top of pie & put back in)

✕ CRUST TIPS

Before you get ready to roll out your dough, fill a few ziploc bags with ice and put on your counter where you will be rolling leave for about 10 minutes.

Freeze everything for 5 minutes before starting the process. I also freeze the pastry cutter, flour and bowl that I use as well. I refrigerate the water with the salt already mixed in.

Grate the cold butter and put back into freezer before mixing into flour.

Put the crust ingredients into a food processor- faster than mixing by hand, the dough is handled less, & the ingredients are kept chilled.

For shiny crust: Beat 1 egg with 1 tablespoon of milk or water to make egg wash.

4. Once the dough has chilled, roll out onto a floured and cold surface. Sprinkle flour on top of dough and rolling pin. Roll out enough to fit a 9 inch pie pan. While rolling, turn the pie crust every so often and dust with flour to prevent sticking. (Roll out 2 balls of dough if using cutters or stamps for decorations)

5. Wrap the dough around the rolling pin and transfer to the pie dish. Unroll and gently press into bottom of the pan. Use pastry wheel to trim access. Optional: Brush crust's bottom and sides with egg wash.

6. Slowly pour in the filling mixture from the blender and evenly spread with spatula.

7. Bake pie (and stamps/cut-outs on baking sheet) for 15-20 minutes at 425F until inserted fork/toothpick comes out clean. Refrigerate until ready to serve!