

Sweet Potato Pie

Swick

Makes 1 deep-dish pies | Active Time: 10 minutes | Total Time: 50 minutes

Chef's Notes

The sugar can be substituted with either sucanat (1:1 substitution) or maple syrup (0.75:1 substitution)

Step 1: Mix the pie filling

- 3 medium sweet potatoes, cooked and mashed
 - 1/8 cup flour
 - 3/4 cups evaporated cane juice sugar
 - 1/4 cup plant-based butter, melted
 - 1/2 teaspoon lemon extract
 - (Optional): 1 teaspoons cinnamon
 - (Optional): 1/2 teaspoon nutmeg
- Preheat oven to 375 degrees F.
- Mix all ingredients well, then pour into the prepared pie pan.

Step 2: Bake the pie

Bake pie until the top has slightly browned, about 40 minutes.

Remove from the oven and let cool completely.