Sweet Potato Pie

Source: Chef Scotty
Yield: 8 servings

Crust:
1 c pecans, chopped
½ c rolled oats (not quick oats)
6 ea Medjool dates, chopped

Custard:
4 ea sweet potatoes
2 ea bananas
2 tsp pumpkin pie spice

Procedure:
1. For crust, place all ingredients in a food processor and pulse until a dough just starts to form (it should still be a little crumbly). Press into the bottom of a 9” pie pan.
2. Bake sweet potatoes in a 425°F until tender. Cool completely and scoop out the flesh.
3. Puree bananas, spices and 4 cups of sweet potato flesh in a blender. Pour into crust.
4. Bake at 300°F for 30-35 minutes until custard is set. Refrigerate 4-6 hours before service.

Chef Scotty’s Notes:
Simple and quick to make, this version of the southern classic is missing all the butter and cream, but not the flavor.

WSU Clark County Master Food Preservers

Food Preservation or Food Safety Questions?
Contact us via our Food Preservation & Safety Helpline
360-397-6060 ext. 5366 - Monday thru Friday

Companion recipe to The Columbian Market Fresh Article published on October 19, 2018.
For previous article recipes visit http://ext100.wsu.edu/clark/?p=8163