

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

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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>