



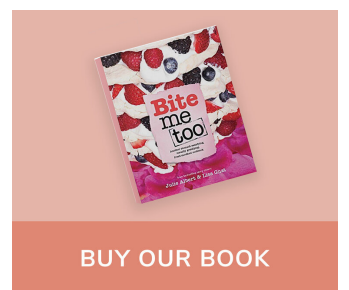
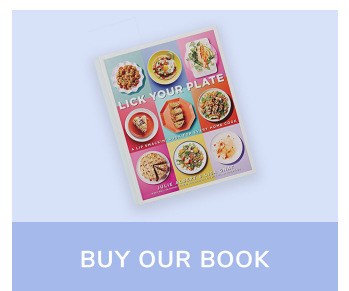
sweet potato pie with pecan praline sauce

This delicious sweet potato pie recipe is a side dish AND a dessert that offers up the best of all worlds...smooth and silky sweet potato filling is sandwiched between a gingersnap pecan crust and gingersnap crumble topping. As if all that wasn't enough to get you drooling, we've created a pecan praline sauce that'll have you licking the plate.

SERVES: 8



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ingredients

Gingersnap Crust

- 1 ½ cups finely crushed gingersnap cookies
- 1/3 cup finely chopped pecans
- ¼ cup brown sugar
- ¼ cup butter, melted

Gingersnap Crumble Topping

- 1 cup finely crushed gingersnap cookies
- ½ cup flour
- ¼ cup sugar
- ¼ cup brown sugar
- ¼ cup butter, cut into pieces

Sweet Potato Filling

- 2 lbs sweet potatoes
- 2 tbsp butter, softened
- 3 eggs
- 2 egg yolks
- ¾ cup sugar
- 2/3 cup whole milk
- 1 tsp vanilla extract
- 1 tsp molasses
- 1/2 tsp kosher salt
- 1/4 tsp ground cinnamon

Pecan Praline Sauce

- 1/2 cup butter
- 1 cup chopped pecans
- 1 1/2 cups brown sugar
- 1/3 cup heavy cream
- 1/8 tsp ground cinnamon
- 3/4 cup sour cream
- 1/2 tsp vanilla extract

directions

1. Preheat oven to 350°F. For the crust, in a large bowl combine crushed gingersnaps, pecans, brown sugar and melted butter. Stir well, until incorporated. Firmly press mixture over the bottom and up the sides of a 9-inch pie plate. Bake in preheated oven for 8-10 minutes. Remove from oven, set aside to cool.
2. For the gingersnap crumble topping, in a medium bowl combine gingersnap crumbs, flour, sugar and brown sugar. Cut in butter with your fingers until the mixture is crumbly. Set aside.
3. For sweet potato filling, prick each sweet potato several times with a fork or knife. Place potatoes on paper towel and cook for 5 minutes in microwave. Turn potatoes over and cook for 5 minutes more, until tender. Cool slightly. Halve potatoes and scoop out the flesh into a large mixing bowl and discard skin. Add butter and mash well with a fork. In another bowl whisk eggs, egg yolks, sugar, milk, vanilla, molasses, salt and cinnamon until well combined. Gradually add egg mixture to mashed sweet potatoes, stirring to combine. Pour into partially baked crust. Bake in 350°F oven for 20 minutes. Sprinkle gingersnap crumble topping evenly over the partially baked pie. Return to oven and continue baking for 15 minutes. Cover lightly with aluminum foil and bake for 20 more minutes to set. Let cool and serve with pecan praline sauce.
4. For the sauce, in a medium skillet, heat the butter over medium heat. Add pecans and cook until slightly toasted 3-5 minutes. Remove from heat and set aside. In a medium saucepan, combine brown sugar, cream and cinnamon over low heat. Stir constantly until well combined. Increase heat to medium and cook mixture until it reaches 230°F (soft ball stage) - it's easiest to use a candy thermometer for an accurate temperature read. Remove from heat and stir in pecan mixture, sour cream and vanilla extract. Keeps well when refrigerated.