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Sweet Potato Pie

Some may think that this pie is a substitute for pumpkin, but it tastes altogether different. It does not include the hallmark pumpkin pie spice, a mixture of cinnamon, nutmeg, ginger and allspice, but is flavored instead with orange zest and vanilla.

Ingredients

1½ cups cooked, peeled, mashed sweet potato
1 cup brown sugar, packed
2 eggs
½ cup (1 stick) butter, softened
1 teaspoon vanilla extract
2/3 cup evaporated milk
¼ teaspoon salt
½ teaspoon orange zest (optional)

1 9-inch unbaked pie crust:
2½ cups flour
1 cup (2 sticks) cold butter, cut into 1-inch pieces
1 teaspoon salt
1/3 cup ice water

Preparation

The piecrust ingredients make enough for two pies. Make two pies at the same time, or freeze half the dough for another use.

To make the pie dough, place flour, butter and salt in a food processor with metal blades and process until it looks like coarse cornmeal.

Add ice water and process until dough begins to clump together. Pulse until dough holds together.

Divide dough into two equal pieces and put each into separate plastic bags. Work through the bag to press dough into a ball and flatten.

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Refrigerate or freeze for later use. (If frozen, thaw in refrigerator.)

Roll very cold dough out on a floured surface to desired size. Fold over and transfer to a greased pie plate. Chill until ready to use.

Preheat oven to 400 degrees and make pie filling.

Mix all filling ingredients together in a large bowl. Remove piecrust from refrigerator and pour in pie filling mixture.

Bake for 15 minutes at 400, then reduce oven temperature to 350 degrees and bake 40 minutes more. Remove to a wire rack and cool before serving.

Source: *The Florida Cracker Cookbook: Recipes & Stories from Cabin to Condo* by Joy Sheffield Harris