

# Sweet Potato Pie

**SERVES** Serves 8

**TIME** 2 hours, plus 2 hours cooling

## WHY THIS RECIPE WORKS

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To streamline this holiday dessert, we start by “baking” whole sweet potatoes in the microwave. A food processor makes quick work of pureeing the flesh and lends a silky-smooth texture. Sour cream adds subtle tang while smoothing out the custard even more, and supplementing whole eggs with two extra yolks helps with richness and sliceability. For flavor, we bloom cinnamon and nutmeg in butter before adding them, along with some bourbon and vanilla, to the pie. Finally, a layer of caramelized brown sugar baked right onto the crust takes this pie to the next level.



## INGREDIENTS

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- 1 (9-inch) single-crust pie dough
- 1 ¼ cups packed (8 ¾ ounces) light brown sugar
- 1 ¾ pounds sweet potatoes, unpeeled
- ½ teaspoon salt
- 4 tablespoons unsalted butter
- ½ teaspoon ground cinnamon

## BEFORE YOU BEGIN

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**\*** The best pies use homemade crust. If you’re pressed for time, try our favorite store-bought crust, Wholly Wholesome 9" Certified Organic Traditional Bake at Home Rolled Pie Dough. Choose sweet potatoes that are about the same size so that they’ll cook evenly.

- ¼ teaspoon ground nutmeg
- 1 cup sour cream
- 3 large eggs plus 2 large yolks
- 2 tablespoons bourbon (optional)
- 1 teaspoon vanilla extract

## INSTRUCTIONS

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**1** Adjust oven rack to middle position and heat oven to 375 degrees. Roll dough into 12-inch circle on lightly floured counter. Loosely roll dough around rolling pin and gently unroll it onto 9-inch pie plate, letting excess dough hang over edge. Ease dough into plate by gently lifting edge of dough with your hand while pressing into plate bottom with your other hand.

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**2** Trim overhang to ½ inch beyond lip of pie plate. Tuck overhang under itself; folded edge should be flush with edge of pie plate. Crimp dough evenly around edge of pie using your fingers. Wrap dough-lined pie plate loosely in plastic and freeze until dough is firm, about 15 minutes.

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**3** Line chilled pie shell with 2 (12-inch) squares of parchment paper, letting parchment lie over edges of dough, and fill with pie weights. Bake until lightly golden around edges, 18 to 25 minutes. Carefully remove parchment and weights, rotate crust, and continue to bake until center begins to look opaque and slightly drier, 3 to 6 minutes. Remove from oven. Let crust cool completely. Sprinkle ¼ cup sugar over bottom of crust; set aside. Reduce oven temperature to 350 degrees.

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**4** Meanwhile, prick potatoes all over with fork. Microwave on large plate until potatoes are very soft and surface is slightly wet, 15 to 20 minutes, flipping every 5 minutes. Immediately slice potatoes in half to release steam. When cool enough to handle, scoop flesh into bowl of food processor. Add salt and remaining 1 cup sugar and process until smooth, about 60 seconds, scraping down sides of bowl as needed. Melt butter with cinnamon and nutmeg in microwave, 15 to 30 seconds; stir to combine. Add spiced butter; sour cream; eggs and yolks; bourbon, if using; and vanilla to potatoes and process until incorporated, about 10 seconds, scraping down sides of bowl as needed.

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**5** Pour potato mixture into prepared pie shell. Bake until filling is set around edges but center registers 165 degrees and jiggles slightly when pie is shaken, 35 to 40 minutes. Let pie cool completely on wire rack, about 2 hours. Serve.