



Sweet Potato Pie

1 Pre-baked 9-inch pie crust
2 Sweet potatoes, baked
1 Cup dark brown sugar, packed
1/2 teaspoon Salt
1 teaspoon Ground cinnamon
1/4 teaspoon Grated nutmeg
2 teaspoons Ground ginger
3/4 Cup half-and-half
4 Large whole eggs, beaten
1/2 Cup half-and-half
1 Cup heavy cream
1/4 Cup maple syrup

Preheat oven to 350°F. Place the oven rack on the lowest level. In a large size sauce pan, stir together the sweet potato purée, sugar, salt, cinnamon, nutmeg, ginger and the three quarters of a cup of the half-and-half over medium heat.

When the mixture is steaming hot, transfer it to a food processor fitted with a metal blade; blend until smooth. Combine the eggs with the remaining half-and-half. With the food processor motor running, blend the egg mixture with the sweet potato.

Pour the warm filling into your prepared pie shell and bake until the center is firm and the surface has browned and cracked slightly, about 50-60 minutes. Let the pie cool for an hour or two before serving. Meanwhile whip the heavy cream to soft peaks in a mixing bowl. Add the maple syrup and continue to whip until stiff peaks form. Chill until ready to serve. Top each slice of pie with the maple whipped cream just before serving.

Steve Smith