

A top-down view of a round purple sweet potato pie on a white plate. The pie has a golden-brown, crimped crust and a vibrant purple filling. It is decorated with several whole pecans and a single dried orange leaf in the center. The background is a light-colored marble surface with some orange and black autumn-themed items visible at the edges.

EASY

# PURPLE SWEET POTATO PIE

EASY RECIPES TO TRY



# Purple Sweet Potato Pie

## INGREDIENTS

### Pie Crust

- 1 ¼ cups all-purpose flour (167 g)
- ⅓ cup pecans, toasted and finely ground (38 g)
- 2 tablespoons granulated sugar (31 g)
- ¼ teaspoon kosher salt (2 g)
- 5 oz unsalted butter, cold and cubed
- 2–4 tablespoons ice water

### Sweet Potato Filling

- 8 oz cream cheese, softened (227 g)
- 1 can (14 oz) sweetened condensed milk (397 g)
- 3 large eggs
- 15 oz roasted purple sweet potato, mashed (425 g)
- 1 teaspoon pure vanilla extract
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- ½ teaspoon ginger

COOKING TIME: 30 MIN



# Purple Sweet Potato Pie

## DIRECTIONS

### Prepare the Crust & Sweet Potatoes

1. Toast pecans in a dry pan for 3–5 minutes, then grind finely. In a food processor, pulse pecans with flour, sugar, and salt. Add cold butter and pulse until crumbly. Slowly drizzle in ice water, pulsing until dough comes together. Shape into a disk, wrap in plastic, and chill for 1 hour.
2. Preheat oven to 425°F (220°C). Roll out dough and fit it into a pie dish. Trim edges, flute if desired, and freeze for 15–30 minutes. Prick the crust with a fork, line with parchment, and fill with pie weights. Bake for 25 minutes, remove weights, and bake 5 more minutes. Cool completely.
3. Pierce sweet potatoes with a fork, wrap in foil, and roast for 45–60 minutes until tender. Let cool, then peel and mash until smooth.

### Make the Filling & Bake the Pie

1. Reduce oven temperature to 350°F (175°C). In a bowl, whisk cream cheese until smooth. Mix in condensed milk, eggs, mashed sweet potato, vanilla, and spices until fully combined.
2. Pour filling into the cooled crust, cover edges with foil, and bake for 30–35 minutes until the center slightly jiggles. Cool to room temperature, then chill for at least 4 hours (preferably overnight) before serving.

