

SWEET POTATO TART

With Maple Whipped Cream & Pecan Crust

For the crust:

1 cup (99 gm) graham cracker crumbs
¾ cup (100 gm) finely chopped pecans
¼ cup (50 gm) sugar
½ teaspoon salt
7 tablespoons (100 gm) unsalted butter, melted

For the maple whipped cream:

1 cups (240 gm) heavy whipping cream
2 tablespoons maple syrup
1 teaspoon vanilla extract

For the filling:

8 ounces cream cheese, at room temperature
¼ cup (50 gm) sugar
¼ cup (50 gm) brown sugar
10 ounces sweet potato puree
1 teaspoon vanilla extract
1 tablespoon pumpkin pie spice

To make the crust:

Preheat the oven to 350 degrees. Combine the graham cracker crumbs, pecans, sugar, and salt in a large bowl. Add the butter and stir to combine. Press the wet crumbs into the bottom and sides of a 9" tart pan with a removable bottom. I like to press a small amount of crumbs up the length of the sides first and then press the remaining into the bottom. Bake in the preheated oven for 8-10 minutes or until the edges are turning gold and the bottom is set. Allow to cool completely.

To make the filling:

Beat the cream cheese, sugar, and brown sugar in a large bowl on medium speed until smooth, about 1 minute. Add the sweet potato puree, vanilla, and pumpkin pie spice and beat on low just until combined. Spread the mixture into the cooled crust and allow the pie to set in a cold fridge, about 2 hours.

To make the whipped cream:

Whip the heavy whipping cream on medium-low speed until frothy and barely beginning to thicken. Add the maple syrup and vanilla extract and beat until stiff peaks. Spread or pipe the cream onto the prepared pie and serve immediately!

Notes:

You can substitute canned pumpkin puree here as a shortcut.

To make sweet potato puree, peel and dice one large sweet potato and boil in a medium-sized pot of water until the potatoes are tender to the fork, about 10-15 min depending on the size of your potato pieces. Puree in a blender or food processor with 2-3 tablespoons of water, or more as needed to get a thick but smooth puree. Allow to cool prior to using in pie mixture.