

Sweet Potato Pie
submitted by Peggy Earnshaw
served at UUFA Chili Cook-off on October 25, 2009

Ingredients for crust:

1 1/3 cups all purpose flour
1 tablespoon sugar
1/2 teaspoon salt
6 tablespoons chilled unsalted butter, cut into small pieces
2 tablespoons chilled solid vegetable shortening, cut into small pieces
3 tablespoons (or more) ice water

Ingredients for filling:

2 large red-skinned sweet potatoes (yams; 13/4 pounds)
1 cup (packed) golden brown sugar
1 cup whipping cream
3 large eggs
1 teaspoon vanilla extract
3/4 teaspoon ground cinnamon
1/4 teaspoon ground mace
1/4 teaspoon salt
1 large egg white, beaten to blend

Instructions for crust:

Mix flour, sugar, and salt in processor. Add butter and shortening; using on/off turns, cut in until mixture resembles coarse meal. Drizzle 3 tablespoons ice water over mixture. Process until moist clumps form, adding more ice water by teaspoonfuls if dry. Gather dough into ball; flatten into disk. Wrap in plastic; chill until firm, about 30 minutes.

Roll out dough on floured surface to 14-inch round. Transfer to 9-inch-diameter glass pie dish. Fold overhang under. Crimp edges decoratively. (Crust can be made 2 days ahead. Cover; chill.)

Instructions for filling:

Pierce potatoes with fork. Cook in microwave on high until tender, about 6 minutes per side. Cut open; cool completely. Scrape potato flesh into bowl; mash until smooth. Measure enough potato puree to equal 1 1/2 cups.

Position rack in bottom third of oven; preheat to 400°F. Place puree in large bowl. Whisk in brown sugar and next 6 ingredients. Brush crust with beaten egg white. Transfer filling to crust. Bake pie until filling is puffed around edges and set in center, about 45 minutes. Transfer to rack; cool. (Can be made 1 day ahead. Cover; refrigerate.)