

## Sweet Potato Pie

### FOOD PROCESSOR PIE CRUST:

**1 1/4 cups** all-purpose flour  
**1 Tbs** sugar

**1/2 tsp** salt

**6 Tbs** cold unsalted butter,  
cut into thin slices

**4 Tbs** chilled vegetable  
shortening

**3-4 Tbs** ice water

### FILLING:

**2** medium sweet potatoes or yams, cooked and peeled, or 2 cups unsweetened canned yams  
**1 cup** packed brown sugar  
**3/4 cup** heavy whipping cream  
**2/3 cup** orange juice  
**2 Tbs** bourbon  
**3** large eggs, lightly beaten  
**1 tsp** vanilla extract  
**1/2 tsp** salt  
**1/8 tsp** ground nutmeg  
Whipped cream for garnish

Combine flour, sugar and salt in the bowl of a food processor fitted with the steel knife. Add the butter, tossing and coating in the flour. Cover and pulse until the butter is broken down into small particles, about 5 pulses. Add the shortening and continue pulsing until the mixture resembles cornmeal.

With the motor running, pour in 3 tablespoons water. Stop the processor as soon as the water is added. Check to see if the dough is moist enough to form a ball. If not, add another tablespoon water and process one pulse. Small pieces of butter will be visible.

Shape the dough into a ball with your hands and flatten into a disc, about 3/4-inch thick.

Dust lightly with flour and wrap tightly with plastic wrap. Refrigerate 30 minutes. On a lightly floured board, roll dough to a 12-inch circle. Place in 9-inch pie plate; trim and flute edges. Refrigerate while preparing filling.

For filling, place cooked sweet potatoes in the food processor; cover and blend until smooth. Measure 2 cups puree; reserve remaining puree for another use. Place the measured puree in a large mixing bowl. Add the brown sugar, cream, orange juice, bourbon, eggs, vanilla, salt and nutmeg. Whisk until the mixture is smooth.

Preheat oven to 425°F. Pour the filling into prepared pie shell and bake for 15 minutes. Reduce heat to 350°F and continue to bake for 40 to 50 minutes, or until the center is set and the edges of the filling are puffed. Remove to a wire rack to cool completely. Chill for at least 3 hours before serving.

Garnish each serving with a dollop of whipped cream. Refrigerate leftovers.

*Makes 6 to 8 servings.*

