



# SWEET POTATO PIES

HEAT LEVEL 

Savor the comforting flavors of our Sweet Potato Pies - a satisfying and delicious twist on the classic, with a rich filling encased in a flaky pastry crust.

50 Mins

6 Servings

## INGREDIENTS

400 g ready-prepared puff, shortcrust or phyllo pastry  
60 g butter or margarine, softened  
200 ml (¾ cup) sugar  
2 extra-large eggs, separated  
**125 ml (½ cup) Spur Salad & French Fry Dressing**  
2 large sweet potatoes, cooked, mashed and cooled (1½ cups)  
5 ml (1 tsp) ground cinnamon  
3 ml (½ tsp) ground ginger  
1 ml allspice  
2 ml (¼ tsp) salt  
Cinnamon sugar, for topping

## METHOD

- 1 Cream butter and sugar together. Add egg yolks, one at a time, beating well after each addition.
- 2 Add Spur Salad & French Fry Dressing and beat well. Stir in sweet potatoes and spices. Whisk egg whites until stiff peak stage and gently fold into mixture. Spoon into the pre-baked pastry shells.
- 3 Bake at 180°C for about 20 minutes or until set. Sprinkle with cinnamon sugar and serve warm or cold.

## VARIATIONS

- 1 Instead of small pies, make one large pie and bake for about 40 minutes.

## COOKING TIP

- 1 For a finer texture, place mixture in a food processor before pouring into the pastry shells and baking.

