




# SWEET POTATO PIE WITH GINGERSNAP CRUST

 2.5 hours

*Meal Difficulty*

 Serves 6-8



## COOKING DIRECTIONS

- 1 Preheat oven to 350 °F
- 2 Add cookies to a food processor and process until you have fine, even crumbs. Transfer to a bowl and stir in sugar and melted butter (no need to clean the food processor, you will use again later).
- 3 Press cookie crumbs into a No. 10 Skillet until bottom and sides are even and packed tight. Bake in preheated oven for 10 minutes. Remove and let cool.
- 4 Prick sweet potatoes all over with the tines of a fork and place on a baking sheet lined with foil. Roast until very tender, about 45 to 60 minutes.
- 5 When cool enough to handle, peel away and discard the skins as well as any tough spots or blemishes. Transfer sweet potato to the food processor. Add butter and purée until perfectly smooth. Add brown sugar, ginger, cinnamon, nutmeg, allspice, cream, vanilla, salt, eggs, and egg yolk. Puree until smooth, scraping down the sides once or twice to make sure it's evenly mixed.
- 6 Pour filling into prepared pie crust and bake at 350 °F for about 50 minutes, until custard is set and crust is golden. Remove from oven and allow to cool completely before cutting (Or, cover and refrigerate for up to 2 days).
- 7 Meanwhile, make the topping. With an electric mixer, cream together mascarpone and sugar until smooth. In a separate bowl, whip cream to soft peaks. Stir 1/3 of the whipped cream into the mascarpone and mix to incorporate, then fold in remaining whipped cream. Dollop on top of sliced pie and garnish with grated nutmeg.

## INGREDIENTS

### GINGERSNAP CRUST

9 ounces gingersnap cookies  
1/4 cup granulated sugar  
6 tablespoons unsalted butter, melted

### SWEET POTATO FILLING

2 pounds sweet potatoes  
2 tablespoons unsalted butter, melted  
3/4 cup packed brown sugar  
1 teaspoon ground ginger  
1 teaspoon ground cinnamon  
1/2 teaspoon freshly grated nutmeg  
1/4 teaspoon ground allspice  
3/4 cup heavy cream  
1 teaspoon vanilla extract  
1/4 teaspoon coarse kosher salt  
2 eggs  
1 egg yolk

### MASCARPONE WHIPPED CREAM

1/4 cup mascarpone, at room temperature  
3 tablespoons confectioners' sugar  
1/2 cup heavy cream  
Freshly grated nutmeg, to garnish