



CITRUSY SWEET POTATO PIE

15 minutes prepping + 2 hours inactive cooking + 2 hours cooling | serves 12 slices

INGREDIENTS

CRUST

- 1 1/2 cup | 150 gr. almond meal
- 1 1/2 cup | 150 gr. oat flour
- 1 tbsp arrowroot
- 2 tbsp blackstrap molasses
- 1/4 cup | 60 ml. coconut oil
- 1/4 tsp fine himalayan salt

FILLING

- 2 1/2 cups | 600 gr. natural sweet potato purée (3-4 medium sweet potatoes)
- 1/3 | 80 ml. cup coconut cream (thick top layer in the can of coconut milk after it's been chilled)
- 2 tbsp maple syrup
- 3 tbsp arrowroot powder
- 1 tbsp orange juice
- 1 tbsp lemon juice
- zest of 1/2 an orange
- zest of 1/2 a lemon
- 1 tsp cinnamon
- 1/2 tsp powdered ginger
- 1/2 tsp all spice
- 1/8 tsp nutmeg
- 1/8 tsp vanilla powder

SERVE WITH

- coconut/soy whipped cream
- sprinkle of cinnamon
- sprinkle of lemon zest

STEP BY STEP

Start by gathering, preparing and measuring all of the ingredients. This will improve your dynamic in the kitchen.

CRUST

1. Add the almond meal, oat flour and arrowroot in the food processor before adding the rest of the ingredients.
2. Blend for about 1 minute or until a crumbly dough has formed.
3. Scoop this mixture into a 8" / 21 cm pie pan lined with parchment paper.
4. Press the dough firmly and evenly on the bottom and sides of the pan.
5. Set aside while you prepare the filling.

FILLING

1. Roast 3-4 medium sweet potatoes in the oven set to 430°F / 220°C for about an hour or until that are completely cooked through.
2. Allow the potatoes to cool for a few minutes before add the potato (without the skins) into the food processor or high speed blender.
3. Blend until you get a completely smooth purée.
4. Measure 2 1/2 cups of the sweet potato purée and reserve the rest (you can freeze the leftovers!).
5. Combine all the ingredients for the filling in the food processor or high speed blender.
6. Blend until completely combined.

ASSEMBLY & BAKING

1. Pre-heat the oven to 375°F / 190°C.
2. Pour the filling into the pan and smooth the surface with a spatula.
3. Gently tap the pan on the counter to make sure there are no air bubbles in the filling.
4. Bake for 45 minutes.
5. Remove from the oven and allow to cool COMPLETELY.
6. After it's cooled, put in the fridge for at least 1 hour before serving.



EXPLORE THE BLOG TO FIND OTHER VEGAN RECIPES
WWW.COCOONCOOKS.COM

© Cocoon Cooks. All rights reserved.