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Sweet Potato Pie

By Franklin Dorsey

Ingredients

- 2 cups mashed sweet potatoes
- ¾ cup brown sugar
- ½ cup full-fat coconut milk or oat milk
- ¼ cup softened vegan butter
- ¼ cup cornstarch or arrowroot powder
- 1 tsp vanilla extract
- 1 ½ tsp ground cinnamon
- ½ tsp ground nutmeg
- ½ tsp ground ginger
- ¼ tsp salt

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C)
2. Combine all the ingredients in a large mixing bowl.
3. Pour the mixture into your favorite pie crust and smooth the top. Bake for 50-60 minutes, or until the filling is set and the crust is golden. The pie might puff up slightly but will settle as it cools.
4. Let the pie cool completely at room temperature, then refrigerate for at least 2 hours to fully set.

Bonus Tips

Optional Toppings:

- Whipped coconut cream
- Toasted pecans or a sprinkle of cinnamon