



Sweet Potato Pecan Pie with Pecan Cinnamon Graham Crust

This is a healthy take on pie, using sweet potatoes and no condensed milk.

Ingredients

FOR THE CRUST

- 1 box [Pamela's Cinnamon Grahams](#)
- ½ cup pecans, toasted
- 6 TBSP butter, melted

FOR THE FILLING

- 3 cups sweet potato, mashed and cooked
- ¾ tsp ginger
- ¾ tsp cinnamon
- ½ tsp nutmeg
- ¼ tsp cloves
- ½ tsp salt
- ¾ cup brown sugar
- 1¼ cup cream or half & half
- 3 eggs, large
- 2 cups pecans, whole halves for top of pie

Directions

TO MAKE THE CRUST:

Preheat oven to 350°.

Grind pecans into small pieces using a food processor. Add Cinnamon Grahams (break them up) and melted butter and grind all together until it is a fine meal. Press firmly and evenly into a well-sprayed 9-inch pie pan. Cover and refrigerate or freeze until firm.

Bake unfilled crust for 10 to 15 minutes (this gives you a crunchier crust).

TO MAKE THE FILLING:

Mix everything together, except whole halves for top, in a large bowl. Pour filling into pre-baked crust and top with pecans. Cover with a piece of parchment paper to prevent crust from browning too much.

Bake at 350° on the bottom rack of the oven until the center of the filling is totally set, 60 to 80 minutes. Test with a knife blade, when blade comes out clean. Cool on rack until totally cool or refrigerate (this will make nice clean slices). Store leftovers in the refrigerator. Crust becomes softer over time when held for a few days.

This crust is naturally very dark, almost like chocolate, from all the cinnamon. So don't worry, you did not burn the crust. Covering with parchment while baking helps prevent a darker color.

Chef's Note: Crust may be pre-baked ahead of time, up to 2 days ahead.

© Pamela's Products, Inc.