

Prep Time: 20 minutes

Cook Time: 1 hour 15 minutes (includes roasting and baking)

Chill Time: 2 hours

Total Time: 3 hours 35 minutes

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Part 1: Timing & Intensity

Intensity Level: Medium

While the recipe is straightforward, it requires attention to detail regarding the roasting of the potatoes and the tempering of the eggs. It is perfect for a confident beginner or an intermediate baker.

Time Breakdown:

- Roasting Potatoes: 45-60 minutes (passive)
- Making Crust: 10 minutes active + 30 minutes chilling
- Making Filling: 15 minutes active

- Baking: 45–55 minutes
 - Cooling/Setting: 2 hours (passive)
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Part 2: Ingredients

For the Crust (or use a store-bought deep-dish pie shell):

- 1 $\frac{1}{4}$ cups all-purpose flour
- $\frac{1}{2}$ teaspoon salt
- 1 tablespoon granulated sugar
- $\frac{1}{2}$ cup (1 stick) unsalted butter, cold and cubed
- 3–4 tablespoons ice water

For the Filling:

- 1 $\frac{1}{2}$ lbs (about 2 large) sweet potatoes (Garnet or Jewel yams are best)
- $\frac{1}{2}$ cup unsalted butter, melted

- 1 cup packed light brown sugar
- ½ cup granulated sugar
- 2 large eggs, room temperature
- 1 large egg yolk, room temperature
- 1 teaspoon pure vanilla extract
- ¾ cup evaporated milk (or heavy cream)
- 1 ½ teaspoons ground cinnamon
- ½ teaspoon ground nutmeg
- ¼ teaspoon ground ginger
- ¼ teaspoon ground cloves
- ¼ teaspoon salt

Optional Garnish:

- Whipped cream
 - Toasted pecans
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Part 3: Instructions

Step 1: Roast the Sweet Potatoes (The Secret Step)

Preheat your oven to 425°F (220°C). Wash the sweet potatoes and prick them several times with a fork. Place them on a foil-lined baking sheet. Roast for 45–60 minutes, or until they are completely tender and oozing syrup. Remove from the oven and let them cool until you can handle them safely. *Do not boil the potatoes; roasting is essential for flavor.*

Step 2: Prepare the Crust

While the potatoes are roasting, make the crust. In a food processor, pulse the flour, salt, and sugar. Add the cold butter and pulse until the mixture resembles coarse meal with pea-sized butter chunks. Sprinkle in ice water one tablespoon at a time and pulse until the dough just begins to hold together. Turn out onto a floured surface, shape into a disk, wrap in plastic, and refrigerate for at least 30 minutes.

Shortcut: If using a store-bought crust, skip to Step 4.

Step 3: Roll and Blind Bake

Roll the chilled dough into a 12-inch circle and fit it into a 9-inch pie pan. Crimp the edges. Prick the bottom with a fork. Line the crust with parchment paper and fill with pie weights (or dried beans). Bake at 425°F for 12 minutes. Remove the weights and parchment and bake for another 5–7 minutes until the bottom looks dry. Remove from oven and reduce heat to 350°F (175°C).

Step 4: Scoop the Flesh

Scoop the flesh out of the roasted sweet potato skins and measure out 2 cups (packed). Discard the skins. Place the flesh in a large bowl or stand mixer.

Step 5: Make the Filling

Mash the sweet potatoes until smooth (or use a hand mixer). Add the melted butter and mix until combined. Add the brown sugar, granulated sugar, cinnamon, nutmeg, ginger, cloves, and salt. Mix well.

Add the eggs and egg yolk one at a time, mixing on low speed until just incorporated. *Do not overmix, or the pie will crack.* Add the vanilla and evaporated milk and mix until the filling is completely smooth and silky.

Step 6: Bake the Pie

Pour the filling into the pre-baked pie crust. Smooth the top with a spatula. Bake at 350°F (175°C) for 45–55 minutes. The pie is done when the center is set but still has a slight wobble (like gelatin). If the crust edges start to brown too quickly, cover them with a pie shield or aluminum foil.

Step 7: Cool and Set

Remove the pie from the oven and let it cool completely on a wire rack. Do not slice it while warm. To get clean slices, refrigerate the pie for at least 2 hours (or overnight) before serving.

Part 4: Nutrition & Storage

Nutrition (per slice, based on 8 servings):

Please note: Nutritional values are estimates and will vary based on specific ingredients used.

- Calories: ~410 kcal

- Total Fat: 20g
- Saturated Fat: 11g
- Cholesterol: 95mg
- Sodium: 210mg
- Total Carbohydrates: 53g
- Dietary Fiber: 3g
- Total Sugars: 34g
- Protein: 5g