

# Sweet potato pies



**SUGAR AND SPICE, AND ALL THINGS NICE! THESE TASTY PIES WILL FLY OFF THE SERVING PLATTER.**

## INGREDIENTS

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- 400 g ready-prepared **puff, shortcrust** or **phyllo pastry**
- 60 g **butter** or **margarine**, softened
- 200 ml (¾ cup) **sugar**
- 2 extra-large **eggs**, separated
- 125 ml (½ cup) **Spur Salad & French Fry Dressing**
- 2 large **sweet potatoes**, cooked, mashed and cooled (1½ cups)
- 5 ml (1 tsp) **ground cinnamon**
- 3 ml (½ tsp) **ground ginger**
- 1 ml **allspice**
- 2 ml (¼ tsp) **salt**
- **Cinnamon sugar**, for topping



## METHOD

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1. Cream butter and sugar together. Add egg yolks, one at a time, beating well after each addition.
2. Add Spur Salad & French Fry Dressing and beat well. Stir in sweet potatoes and spices. Whisk egg whites until stiff peak stage and gently fold into mixture. Spoon into the pre-baked pastry shells.
3. Bake at 180°C for about 20 minutes or until set. Sprinkle with cinnamon sugar and serve warm or cold.

## VARIATIONS



1. Instead of small pies, make one large pie and bake for about 40 minutes.

### **COOKING TIP**

1. For a finer texture, place mixture in a food processor before pouring into the pastry shells and baking.