



# Sweet Potato Pie with Maple Meringue



## INGREDIENTS

### PIE

1 recipe Single-Crust Pie Pastry

¼ cup Hy-Vee unsalted butter

2 Hy-Vee large eggs

1 (15-oz.) can organic sweet potato purée

½ cup Hy-Vee whole milk

½ cup Hy-Vee Select 100% pure maple syrup

½ tsp Hy-Vee ground cinnamon

½ tsp Hy-Vee ground nutmeg

¼ tsp Hy-Vee ground ginger

¼ tsp Hy-Vee salt

¼ tsp Hy-Vee vanilla extract

⅛ tsp ground allspice

⅛ tsp ground allspice

### MERINGUE

½ cup cold water

¾ cup ultrafine pure cane granulated sugar, divided

2 tbsp meringue powder

¼ tsp cream of tartar

⅛ tsp maple extract

## PREPARATION

- 1** Preheat oven to 350°. For pie, roll pastry dough disk, from center to edge, on a lightly floured piece of parchment into a 13-inch round. Gently roll the pastry around the rolling pin; carefully unroll to place it on a 9-inch pie plate. Ease pastry into pie plate without stretching. Trim pastry ½-inch beyond the edge of the pie plate; fold under pastry even with pie plate edge. Crimp edge by pinching edge of dough at an angle between your thumb and index finger to create a rope-like edge. Lightly cover with plastic wrap; freeze for 15 minutes.
- 2** For filling, heat butter in a small saucepan over medium heat for 6 to 8 minutes or until butter is light amber-brown in color, stirring occasionally. Remove from heat; cool slightly.
- 3** Whisk eggs in large bowl. Add sweet potato purée, milk, maple syrup, cinnamon, nutmeg, ginger, salt, vanilla, allspice and browned butter; gently whisk just until combined.
- 4** Place pastry-lined pie plate in a large rimmed baking pan; pour in filling. Bake for 70 to 80 minutes or until a knife inserted into center comes out clean. Cool completely on a wire rack. Refrigerate until ready to serve.
- 5** To serve, let pie stand at room temperature for 15 minutes. Meanwhile, for meringue, combine water, ¼ cup ultrafine sugar, meringue powder, cream of tartar, and maple extract in a large mixing bowl. Beat with an electric mixer on medium for 5 minutes or until soft peaks form (tips curl). Add remaining ½ cup sugar, 1 tablespoon at a time, beating on high until stiff peaks form (tips stand straight).
- 6** Spread meringue on top of pie; use the back of a spoon to smooth and form peaks. Using a kitchen torch, toast meringue until golden.

## NUTRITION FACTS

Calories: 426

Total Fat: 19g

Saturated Fat: 8g

Trans Fat: 2g

Cholesterol: 63mg

Sodium: 351mg

Carbohydrates: 57g

Fiber: 1g

Sugar: 32g

Protein: 5g