**Sweet Potato Pecan Pie**

**Servings: Makes 6 pies**

**Prep Time: 30 Minutes**

**Cook Time: 30 Minutes**

**Total Time: 1 Hour**

**Equipment Needed:**

Measuring Utensils, Electric Mixer OR Food Processor, Large Bowl, Baking Sheet, Fork

**Ingredients:**

12 Sweet Potatoes, Skinned, Boiled until tender

4 Cups Cane Sugar

1 Cup Vegan Butter (I used Earth Balance)

2 teaspoons Coriander

1-1/2 teaspoon Cardamom

3 teaspoons Vanilla (non-alcoholic)

1/2 Cup Nut Milk

Handful Pecans, chopped

**Directions:**

1. Pre-heat oven 350 degrees. Dock the crust (poke the bottom of the pie crust so that it does not inflate) and bake it for 15 minutes.
2. To remove strings from sweet potatoes, the most effective method is to cook them thoroughly, then peel and mash them with an electric mixer which will catch and pull out most of the fibers. Use the lowest setting and add the ingredients slowly and blend everything (do not put the pecans in the pie - they are for the topping). Mix sugar, butter, spices, vanilla, nut milk, and softened sweet potatoes in a large bowl, removing all the "strings" with running water as you go. You can also use a food processor for similar results, ensuring to scrape down the sides to get all the strings caught by the blades.
3. Pour the mixture into the pre-baked pie crusts and bake 25 minutes at 350 degrees.
4. Remove the pie from the oven and top with chopped pecans. Cook for an additional 5-10 minutes.
5. Your pie is done when the center of the pie is just a little bit jiggly, and if you do the knife test, the knife should come out clean.
6. Eat & Enjoy!