

Jeff's Sweet Potato Pecan Pie with Bourbon Whipped Cream Sauce

Inspired by a Night-Out at Pappadeaux's

Ingredients:

1 (9-10" size) unbaked pie pastry for a single crust

Sweet Potato Layer:

1 ¼ cup cooked, mashed sweet potatoes

¼ cup brown sugar

¼ cup granulated sugar

1 egg, lightly beaten

¼ cup heavy whipping cream

¼ tsp. pure vanilla extract

1 pinch salt

¾ tsp. ground cinnamon

¾ tsp. ground allspice

¾ tsp. ground nutmeg

3 tbsp. softened butter

Pecan Pie Layer:

1 ¼ cup sugar

1 ¼ cup dark corn syrup

3 eggs, lightly beaten

3 tablespoons unsalted butter, softened

¼ teaspoon vanilla extract

1 pinch salt

¾ tsp. ground cinnamon

1 ¼ cup chopped pecans

Bourbon Sauce:

1 ½ cup heavy whipping cream

1 cup milk

1 package instant vanilla pudding mix (4-serving size)

3 tbsp. bourbon, brandy, or rum

1 tsp. vanilla extract

Directions:

Preheat oven to 325°F. Place the pie pastry in a pie pan.

For the sweet potato layer, combine the mashed sweet potatoes, brown sugar, granulated sugar, egg, heavy cream, vanilla, salt, cinnamon, allspice, nutmeg, and butter in a large mixing

bowl. Beat on medium speed with an electric mixer until well blended.

Spread the sweet potato filling in the pie crust.

For the pecan layer, combine the sugar, corn syrup, eggs, butter, vanilla, salt, and cinnamon in a mixing bowl. Beat on low speed for 4-5 minutes or until thick. Stir in the pecans by hand.

Pour the pecan mixture over the sweet potato filling, spreading it to the edges.

Place the pie in the oven and bake at 325°F for 1 ½ hours or until a knife inserted in the center comes out clean.

Remove the pie from the oven and let cool on a wire rack.

Prepare the bourbon sauce while the pie cools. Combine the cream and milk in a mixing bowl. Beat on low speed with an electric mixer. Add the pudding mix with the mixer running. Mix until blended, scraping down the sides as needed. Add the bourbon and vanilla and continue to mix until it is the consistency of a thick sauce. Let the sauce sit for one hour.

Cut the pie into slices and serve with the bourbon sauce.