

# Sweet Potato Pie



This vegan sweet potato pie has a tender perfectly spiced filling and a crisp and sweet crust. The preparation is easy: simply steam, blend, bake, and serve to enjoy one of the most delicious classic desserts of the holiday season.

Ready in **70 minutes** | Serves **8 people**

## Ingredients

- 1 gram cracker crust, check ingredients to ensure its vegan friendly
- 1/2 tsp ground ginger
- 2 tsp vanilla extract
- 1/2 tsp almond extract, optional
- 1 tsp lemon juice, optional
- 2 tbsp melted vegan butter, optional
- 1/2 cup plant milk of choice, we used Malk unsweetened vanilla almond milk
- 1/8 tsp sea salt
- 2 Tbsp cornstarch, you can also use potato starch
- 2 cups steamed sweet potato flesh
- 3/4 cups pack brown sugar, or vegan sweetener of choice
- 1 tsp ground cinnamon
- 1/2 tsp ground nutmeg

## Pie Filling



Find more simple and flavorful vegan recipes and resources at [afrovegansociety.org](https://afrovegansociety.org)

## Preparation

1. Preheat oven to 375° F.
2. Add all pie filling ingredients a blender and blend until smooth. You can also beat with a hand mixer – use melted vegan butter to achieve a smooth consistency.
3. Pour blended pie filling into the graham crack crust and bake for about 60 minutes until the surface of the pie is shiny and browned and the filling is set.
4. Remove from oven and allow to cool for at least an hour before slicing. For clean slices allow to cool in the refrigerator for a few hours before serving. Serve with your favorite vegan whipped cream or ice cream.



Find more simple and flavorful vegan recipes and resources at [afrovegansociety.org](http://afrovegansociety.org)