

Purple Sweet Potato Pie

Yield: 12 min
Total Time: 390 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-purple-sweet-potato-pie-recipe>

Ingredients:

- 3 1/4 cups all purpose flour 390g
- 1 cup unsalted butter plus 6 Tbsp., cold and cubed, 311g
- 1 teaspoon salt
- 2/3 cup water with ice, 150ml
- 1 cup purple sweet potato mashed, about 4-5 purple sweet potatoes
- 1/2 cup unsalted butter plus 2 Tbsp., browned and in a liquid state, 113g
- 1/2 cup heavy whipping cream 119g
- 1/4 cup whole milk 152g
- 3/4 cup light brown sugar 150g
- 2 large eggs room temperature and beaten
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground ginger
- 1/4 teaspoon kosher salt
- 1 teaspoon vanilla paste or extract, for pie
- 3 large egg whites
- 3/4 cup granulated sugar 150g
- 1/8 teaspoon salt
- 1 teaspoon vanilla paste or extract, for meringue

Nutrition:

1. Calories: 490 calories
2. Carbohydrate: 55 grams
3. Cholesterol: 110 milligrams
4. Fat: 28 grams
5. Fiber: 1 grams
6. Protein: 6 grams
7. SaturatedFat: 17 grams
8. Sodium: 320 milligrams

9. Sugar: 27 grams

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