

Black Bottom Sweet Potato Pudding Pie

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Yield: 1 nine-inch pie

3/4 pound sweet potatoes, peeled and cut into one-inch chunks
2 large egg yolks
1/2 cup sugar, divided
1 cup whole milk
2 tablespoons cornstarch
4 ounces cream cheese, softened
2 tablespoons dark rum (optional)
4 ounces bittersweet chocolate, melted
1 (nine-inch) graham cracker (or chocolate) pie crust
2 cups whipped cream

Place the sweet potatoes in a small saucepan. Cover with one-inch of cold water. Bring to a boil. Reduce the heat. Simmer for 15 minutes or until tender. Drain. Transfer to a blender or food processor. Puree'.

In a heatproof bowl, whisk together the egg yolks and 1/4 cup of sugar.

To make the pudding base: In a small saucepan over medium-high heat, whisk together the remaining 1/4 cup of sugar, milk and the cornstarch. Cook for 3 to 4 minutes, whisking constantly, until the mixture bubbles and thickens.

Gradually add half of the milk mixture to the yolk mixture, whisking constantly. Whisk the yolk mixture into the remaining milk mixture in the pan. Cook over medium heat for 2 minutes, whisking constantly, until the pudding boils and becomes very thick. Remove from the heat. Stir in the cream cheese and rum, if desired).

Place the melted chocolate in a small bowl. Stir in 3/4 cup of the pudding base. Pour the chocolate pudding into the pie crust. Chill for one hour or until set.

Meanwhile, stir the sweet potato puree' into the remaining pudding base. Cover. Chill until the chocolate layer of the pie is set. Gently spread the sweet potato pudding layer on top of the set chocolate layer. Cover loosely with plastic wrap. Chill overnight.

Top with whipped cream just before serving.

Per Serving (excluding unknown items): 2786 Calories; 210g Fat (63.6% calories from fat); 43g Protein; 228g Carbohydrate; 25g Dietary Fiber; 911mg Cholesterol; 609mg Sodium. Exchanges: 7 Grain(Starch); 2 1/2 Lean Meat; 1 1/2 Non-Fat Milk; 40 1/2 Fat; 6 1/2 Other Carbohydrates.