

**Dessert**

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# **Sweet Potato Bourbon Pie**

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**Servings: 10**

**2 cups orange-fleshed sweet potato, cooked and puree'd**

**3/4 cup packed light brown sugar**

**1/4 cup all-purpose flour**

**2 tablespoons bourbon**

**1/2 teaspoon pumpkin pie spice**

**1/4 teaspoon salt**

**3 large eggs**

**1 9-inch whole-wheat frozen pie shell**

**2 tablespoons toasted pecans, chopped**

Preheat the oven to 350 degrees.

Whisk together the sweet potato, brown sugar, flour, bourbon, pumpkin pie spice, salt and eggs in a large bowl until smooth.

Pour into the pie shell.

Sprinkle with pecans.

Place on a rimmed baking sheet.

Bake for 50 minutes or until the center is set.

Cool on a wire rack.

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Per Serving (excluding unknown items): 103 Calories; 2g Fat (14.2% calories from fat); 2g Protein; 19g Carbohydrate; trace Dietary Fiber; 64mg Cholesterol; 81mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fat; 1 Other Carbohydrates.