

Stokes Purple® Pirate Pie

Recipe by Michelle Krell Kydd at [Glass Petal Smoke](#)

Yield: Two Pies

Ingredients:

- 4 cups **Stokes Purple** Sweet Potatoes (baked, cooled and mashed with a ricer)
- 1 cup dark muscovado sugar (firmly packed)
- 1 cup light coconut milk
- 4 Tbsp dark rum
- 1 tsp vanilla extract
- 4 large omega-3 eggs
- 4 Tbsp cornstarch
- 2 tsp ground China cassia cinnamon
- 1 tsp ground ginger
- 1 tsp ground mace
- ½ tsp ground allspice
- ½ tsp ground cloves
- 1 tsp non-iodized sea salt
- (2) Arrowhead Mills® prepared 9-inch Graham Cracker Pie Crust



Preparing the Potatoes:

- The day before you make the pie, prepare 5 medium Stokes Purple Sweet Potatoes for baking.
- Preheat oven to 400°F.
- Gently rinse each potato using your fingers to rub off any surface dirt. Pat potatoes dry with a paper towel and check the potatoes to make sure they aren't bruised, (if they are cut out what can't be used and discard).
- Using the tines of a fork poke holes in the surface of the potato. Wrap in aluminum foil with the poked side facing up. This will allow air to escape and prevent the potato from bursting in the oven.
- Bake for 50-60 minutes at 400°F. When done, open the foil carefully (the purple juice can stain clothing and hands) and allow each potato to cool before re-wrapping and placing in the refrigerator overnight.

Preparing the Pies:

- Preheat oven to 325°F.
- Remove the skins from the potatoes and cut into half inch slices. Fill a potato ricer to the half point and mash the potatoes through the ricer, putting pressure on the ends of the handles for maximum efficiency. Repeat until you can fill your mixing bowl with four cups of mashed potatoes.
- In a separate bowl whisk together eggs, dark rum, vanilla, and light coconut milk.
- Add dark muscovado sugar and mix well.
- In a small bowl sift China cassia cinnamon, ginger, mace, allspice and cloves. Add salt and cornstarch and mix thoroughly.
- Add dry ingredients to wet ingredients and incorporate.
- Using a ladle fill two pie crusts with the sweet potato custard, smoothing the tops with the end of the ladle to ensure even baking.
- Bake 50 to 60 minutes, or until a toothpick inserted in the center comes out clean.
- Cool on a rack for at least an hour.
- Refrigerate or freeze until ready to use.
- Serve with a dollop of non-fat whipped cream.