

Purple / Orange Swirled Sweet Potato Custard Pies

Purple Pie Filling

1 cup **Stokes Purple**[®], cooked and mashed
1/4 cup butter, melted
1/4 cup sugar
1/3 cup milk*
1/8 tsp cinnamon
1/8 tsp nutmeg
1 teaspoon vanilla
2 eggs
2 tbsp. self-rising flour



Orange Pie Filling

1 cup orange sweet potatoes, cooked and mashed
1/4 cup butter, melted
1/4 cup sugar
1/4 cup milk*
1/8 tsp cinnamon
1/8 tsp nutmeg
1 teaspoon vanilla
2 eggs
2 tbsp. self-rising flour

Directions

- 1 Preheat oven to 425°F
- 2 Mix each color of potato in a separate bowl.
- 3 Place all ingredients into large bowl. *Note difference in milk.
- 4 Mix on medium speed until mixture is smooth.
(For best results use an immersion blender or food processor to liquefy ingredients)
- 5 Fillings should have similar consistencies. Adjust if needed.
- 6 Place a 4 inch stainless steel ring in the middle of a 9 inch unbaked pie crust. Fill the center ring with one of the fillings.
- 7 Fill the outer ring with the other filling.
- 8 Remove ring and use a table knife to pull the center color out to make swirls.
- 9 Bake at 425°F for 10 minutes.
- 10 Reduce heat to 350°F for 25 to 30 minutes, or until knife inserted in center comes out clean.
- 11 Pie will puff up like a soufflé, and then will sink down as it cools.
- 12 Recipe will make two swirl pies; one with center being purple, one with outside being purple.