

Sweet Potato Chess Pie

BY CHEF MATT BELL

PREP TIME:
15 minutes

COOK TIME:
1 hour 15 minutes

YIELD:
two 9-inch pies

"I have been obsessed with chess pie and its story since first having it in Texarkana, Arkansas at Bryce's Cafeteria. It is so versatile as a base I wanted to bring it to the Thanksgiving table. If you are not a fan of sweet potato use canned pumpkin or even apple butter as a substitute."

INGREDIENTS

For The Crust

- 3 Cups of graham cracker crumbs
- 2/3 Cup of sugar
- 6 Oz melted butter

For The Filling

- 4 Lbs sweet potatoes
- 2 1/2 Cups sugar
- 1/2 Cup light brown sugar
- 4 Tbs fine cornmeal
- 1 Tbs salt
- 8 Eggs
- 6 Oz melted butter
- 1 Cup buttermilk
- 1 Lemon (for zest)

INSTRUCTIONS

1. Preheat the oven to 350.
2. Make the crust: melt the butter in a small pan and let cool. Combine sugar, graham cracker crumbs, and butter in a bowl and mix until combined. Press evenly into two 9 inch spring form pans.
3. Roast the sweet potatoes whole for 45 minutes or until they are soft and are starting to caramelize. Remove the skin and mash the potatoes with a fork until smooth.
4. In a large bowl combine sugar, brown sugar, cornmeal, and salt. In a small bowl whisk eggs, buttermilk, lemon zest, and sweet potatoes.
5. Divide the filling between the two pans.
6. Place in the oven and bake for 45 to 50 minutes until the center is set.
7. Cool and remove from spring form pan. Serve with whipped cream and candied pecans.



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