



# Organic Sweet Potato Pie Mix Recipe Collection



I absolutely love the new mix! It's on par with the Pumpkin Pie Mix  
& I love that it included just a hint of nutmeg as the spice!  
-Marcella DiLonardo, Cookbook author and Blogger



## AS AMERICAN AS IT GETS.

Apple pie gets all the glory, but there's really nothing as American as Sweet Potato Pie! Our mix features our Organic Sweet Potato Puree that customers already love for its pure flavor and creamy texture with absolutely no additives. Our Organic Sweet Potato Pie Mix makes a great filling in cream puffs, donuts, and other sweet treats. Our mix is 100% organic, with organic sugar and a dash of organic nutmeg for the perfect flavor combination.





- ✓ USA Grown & Processed
- ✓ Made with Green Energy
- ✓ Top 8 Allergen-free
- ✓ Non-GMO verified
- ✓ Sustainable Farm
- ✓ Organic



# Vegan Sweet Potato Pie

## INGREDIENTS

- 15-ounce can Farmer's Market Sweet Potato Pie Mix
- 1 cup coconut cream
- 1 teaspoon cinnamon
- 1 teaspoon ginger
- 1/8 teaspoon cloves
- 1/2 teaspoon salt
- 3 tablespoons cornstarch



## DIRECTIONS

1. Preheat the oven to 350 degrees F. Prepare a pie crust on a pie plate.
2. Add the canned pumpkin, coconut cream, brown sugar, cinnamon, ginger, nutmeg, cloves, salt, and cornstarch to a blender and blend until very smooth. You may also simply whisk it together in a bowl until smooth.
3. Pour the mixture into a 9-inch pan lined with a pie crust. May use a vegan store-bought vegan pie crust, my [Easy Vegan Pie Crust](#), or this [Gluten Free Pie Crust](#). I don't pre-cook the pie crust. Spread the mixture evenly with a spatula.
4. Bake for 1 hour. If the crust starts to burn, cover the edges of the crust with aluminum foil or a pie shield after about 30 minutes of baking. The middle will still look jiggly; that's normal. Let cool at room temperature for 30 minutes, then cover and transfer to the refrigerator to chill for at least 4 hours or overnight.
5. Slice and serve with [Vegan Whipped Cream](#) or store-bought non-dairy whipped topping, if desired. Enjoy!
6. For the Pie Crust Leaves: These are totally optional for decoration. Make or buy an extra pie crust, and roll out the dough about 1/8th inch thick. Using leaf cookie cutters, cut into shapes. Place on a baking sheet and bake for 10 minutes at 350 degrees.





# Sweet Potato Pie S'mores Brownies



## INGREDIENTS

### Graham Cracker Layer

- 1 1/2 c graham cracker crumbs
- 3 tbsp sugar granulated
- 6 tbsp unsalted butter melted
- 1/2 tsp vanilla extract

### Brownie Layer

- 1/2 cup unsalted butter
- 4 oz baking chocolate finely chopped
- 2 eggs large
- 1 cup sugar granulated
- 1 tsp vanilla extract
- 1/2 cup flour all-purpose
- 1/2 tsp salt
- 1/4 tsp baking powder

### Sweet Potato Layer

- 1 cup Farmer's Market Organic Sweet Potato Pie Mix
- 1/2 cup evaporated milk
- 1 large egg whisked
- 1 tsp vanilla extract
- 1 cup marshmallows



## DIRECTIONS

### Graham Cracker Crust:

1. Preheat the oven to 325(f) degrees. Line an 8-inch square baking dish with parchment paper.
2. In a small mixing bowl stir together graham cracker crumbs, sugar, butter & vanilla until well combined.
3. Transfer mixture to the prepared baking dish & shape into crust. Freeze as you prepare the brownie layer.

### Brownie Layer:

1. In a saucepan over low heat melt together the butter & baking chocolate until silky smooth.
2. Transfer the mixture to a medium mixing bowl & let cool slightly. Whisk in the eggs, sugar & vanilla until well combined.
3. Sift in the flour, salt & baking powder. Stir until the batter just comes together.
4. Pour batter over the prepared graham cracker crust & smooth into an even layer using an offset spatula. Freeze as you prepare the sweet potato layer.

### Sweet Potato Pie Layer:

1. In a small mixing bowl whisk together sweet potato pie mix, milk, egg & vanilla. Pour mixture over the brownies & carefully transfer to the oven.
2. Bake for 40 to 45 minutes, until the top puffs & has a slight jiggle in the center.
3. Remove from heat & immediately sprinkle with an even layer of marshmallows. Let stand at room temperature for 30 minutes & refrigerate for 4 hours.
4. Once the bars have fully set carefully remove the brownies from the baking dish. Toast the marshmallows using a kitchen torch until browned. Slice & enjoy!



# Sweet Potato Pie Pancakes



## INGREDIENTS

- 1 3/4 cups all-purpose flour
- 2 tsp baking powder
- 1/2 tsp baking soda
- 1 tsp cinnamon
- 1/2 tsp salt
- 2 tsp brown sugar
- 1/2 cup sweet potato pie mix
- 1 1/2 cups milk
- 1 tsp vanilla
- 2 large eggs

## DIRECTIONS

1. In a large bowl, combine and mix flour, baking powder, baking soda, cinnamon, salt and brown sugar.
2. In a second bowl, combine and mix Sweet Potato Pie Mix, milk, vanilla, and eggs.
3. Pour wet ingredients into the dry, mixing until combined. Be careful not to overmix, you want the batter to be lumpy.
4. Heat a griddle or skillet to medium heat, using  $\frac{1}{3}$  cup batter per pancake, add batter to pan. Flip when pancakes form bubbles on the top then cook for two minutes more.
5. Top with syrup, butter and pecans.





# Sweet Potato Pie Coffee Cake

## INGREDIENTS

For the cake:

- 1/2 c Unsalted Butter, softened
- 1 3/4 c Granulated Sugar
- 1/4 c Light Brown Sugar
- 2 Large Eggs
- 1 tsp Vanilla Extract
- 1 15-oz can Farmer's Market Sweet Potato Pie Mix
- 1 2/3 c All-Purpose Flour
- 1 tsp Salt
- 2 tsp Ground Cinnamon
- 1 1/2 tsp Pumpkin Pie Spice
- 2 1/2 tsp Baking Powder
- 1/2 c Whole Milk



For the Streusel:

- 1/4 cup Cold, Cubed Butter
- 1/2 cup Granulated Sugar
- 1/4 cup Brown Sugar
- 1/2 cup Chopped Pecans
- 6 tbsp All-Purpose Flour

## DIRECTIONS

1. Streusel Topping: Make sure that the butter is cold, either straight from the fridge, or freeze it directly after cutting to chill for a few minutes.
2. Mix all ingredients together until it starts to clump together and is crumbly. You do not want to see any chunks of butter. Gently break apart with your fingers, and chill in the fridge until you are ready to use. You want to avoid it getting too soft before baking.
3. Cake: Preheat oven to 350F Cream butter with sugar until light and fluffy. Scrape down the bowl.
4. Add in eggs and vanilla. Scrape bowl.
5. Add in sweet potato pie mix and scrape bowl.
6. Sift dry ingredients together. Alternate adding the dry in 3 parts with the milk in 2, ending with the dry. Don't overmix. Only mix until incorporated, scraping between each addition.
7. Add to lined and greased pans. Bake at 350 - time will vary based on oven and size of pan, but roughly 30-50 minutes. Make sure to rotate halfway. A toothpick should come out clean when it is done.



# Homestyle Sweet Potato Pie



## INGREDIENTS

- 1 15 oz can Farmer's Market Organic Sweet Potato Pie Mix
- 12 oz Evaporated Milk
- 1 tsp Vanilla
- 1 9" Deep-dish pie shell

## DIRECTIONS

1. Empty Sweet Potato Pie Mix into a mixing bowl and stir in milk and eggs
2. Pour into pie shell
3. Bake at 425 degrees for 15 minutes, then reduce the temperature to 350 degrees and bake for an additional 35-40 minutes.
4. Cool pie 2-4 hours before serving.
5. Refrigerate leftovers.



# Praline Sweet Potato Pie



## INGREDIENTS

### Pie Crust:

- 1 1/4 cups (160g) all-purpose flour
- 1 tablespoon sugar
- 1/2 teaspoon salt (skip the salt if using salted butter)
- 10 tablespoons (140g) cold butter, cut into 1/2-inch cubes
- 3 tablespoons ice water

### Pie Filling:

- 2 eggs
- 2 pounds (900g) sweet potatoes (about 2 medium-sized sweet potatoes)
- 3 tablespoons melted butter
- 1 teaspoon ground cinnamon
- 1/8 teaspoon ground ginger
- 1 1/2 teaspoons vanilla extract
- 1 tablespoon bourbon whisky, optional
- 7 ounces (210ml) sweetened condensed milk

### Pie Topping:

- 3 tablespoons butter
- 1/2 cup (64g) brown sugar
- 1 tablespoon heavy whipping cream
- 1 cup (110g) pecans, half roughly chopped





# Praline Sweet Potato Pie

## DIRECTIONS

Make the pie dough:

1. Make the pie dough at least an hour in advance of making the pie. To make the dough, put the flour, sugar, and salt in a food processor and pulse a couple of times to blend.
2. Add half of the butter and pulse several times. Add the rest of the butter and pulse several more times, until the butter pieces are not bigger than the size of a pea.
3. Add 2 tablespoons of ice water and pulse a couple of times. Add another tablespoon, and maybe just a teaspoon more if needed, and pulse, just enough so that the dough holds together when you pinch it with your fingers.
4. Empty the food processor bowl onto a clean surface and gather the dough into your hands and form a ball. Flatten to a smooth disk about 6 inches wide. Wrap tightly in plastic wrap and chill for 1 hour.
5. Remove the dough disk from the refrigerator and let sit for 5 to 10 minutes before rolling it out. Place it on a clean, lightly floured surface. Roll out the dough into a 14-inch round, large enough for a 9-inch pie plate.
6. Place on dough on and in the pie dish, turn the edges under and crimp the edges. Poke the bottom of the crust a few times with tines of a fork.
7. Place into the freezer to chill.
8. In a separate large bowl, beat the eggs. Whisk in the butter, brown sugar, white sugar, cinnamon, nutmeg, ginger, vanilla extract, bourbon whisky (if using), and sweetened condensed milk.
9. Whisk together the egg-sugar mixture with the sweet potato pie filling until smooth. Pour into the frozen, unbaked pie shell. Smooth surface so that it is even.



## Praline Sweet Potato Pie

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10. Bake at 350°F for one hour or until the filling has set. Remove from oven and let sit to cool down for 30 minutes or so.

11. Melt 3 Tbsp butter in a small saucepan over medium heat. Add 1/2 cup of brown sugar and cook, stirring, until smooth, a couple of minutes. The sugar should bubble up a bit.

12. Stir in 1 Tbsp of heavy whipping cream. The mixture should bubble up a lot. As soon as you've mixed in the cream, add the pecans. Stir to coat the pecans with the sugar mixture.

13. As soon as the pecans are coated with the sugar mixture, pour them over the top of the pie. Use the back of a metal spoon to spread them out in an even layer on the top of the pie. Let the pie cool for a few minutes before serving.

