

Vegan Sweet Potato Pie

Saleha · 05/11/2021



Prep Time

1 hour 55 minutes

Difficulty

Easy

Servings

8

Description

This pie is exceptionally good and it doesn't matter that it's vegan. It's just good.

Ingredients

- FOR THE CRUST: Cooking spray
- 1/2 c. pecans
- 1/2 c. old fashioned oats
- 1/2 c. dark brown sugar
- 1/2 tsp. ground cinnamon
- 1/4 tsp. kosher salt
- 1/2 c. melted coconut oil
- FOR THE FILLING: (15-oz.) can sweet potato purée
- 1 c. almond milk 3/4 c. dark brown sugar 2 tbsp. cornstarch
- 1 tsp. pure vanilla extract
- 1 tsp. ground cinnamon
- 1/2 tsp. kosher salt
- 1/4 tsp. nutmeg
- 1/4 tsp. ground ginger
- FOR THE TOPPING: (13.5-oz.) full fat coconut cream, refrigerated
- 3 tbsp. powdered sugar
- Pinch kosher salt

Instructions

1. Preheat oven to 375° and grease a 9" pie plate with cooking spray. In a food processor, add pecans, oats, brown sugar, cinnamon, and salt and pulse until coarsely chopped. Add coconut oil and pulse until well combined and dough starts to stick together. Press into prepared dish. Bake until golden, 15 minutes. Let cool. [baked 30 min total, weighted for 15 min, unweighted for 15 min]
2. Make filling: In a large bowl, whisk together filling ingredients then pour over crust and bake until only slightly jiggly in the center, 60 to 65 minutes. Cover crust with foil if it starts to get too dark. Let cool completely.
3. Make topping: Open can of coconut milk and scoop out hardened cream on top. In a large bowl, using a hand mixer, beat coconut cream, powdered sugar, and salt together until stiff peaks form.
4. Serve pie with whipped coconut cream.