

Sweet Potato Pie with Toasted Marshmallow {Gluten Free, Dairy Free}

Recipe by: The Mixing Bowl Diary

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INGREDIENTS

Pie Crust:

- 1/2 cup Sweet White Rice Flour
- 1/2 cup Tapioca Flour
- 1/4 cup cornstarch
- 1 tablespoon sugar
- 1/2 teaspoon xanthan gum
- 1/4 teaspoon salt
- 6 tablespoons Spectrum Shortening
- 1 egg
- 2 teaspoons cider vinegar

Sweet Potato Filling:

- 2 sweet potatoes (about 1 lb)
- 1 cup Almond Milk + 2 tablespoons lemon juice
- 3 eggs
- 1/2 cup brown sugar
- 1/4 teaspoon salt
- dash of cinnamon and nutmeg
- 1 bag (10oz) of marshmallows

INSTRUCTIONS

Pie Crust:

1. Spray a 9 inch pie pan with cooking spray.
2. Mix flours, cornstarch, sugar, xanthan gum and salt in mixer. Add shortening and mix until crumbly.
3. Add in egg and vinegar and mix on low speed until the dough comes together. It should not be sticky.
4. Form dough into a ball and place between two pieces of wax paper. Flatten the dough out to 1 inch thickness, then place in the fridge for 30mins.
5. Remove dough from the fridge. Roll the dough between the two sheets of wax paper. Place dough in prepared pie pan, crimping the edges.
6. Bake for 10mins at 375°.
7. Remove from oven and fill with sweet potato pie filling.

Sweet Potato Filling:

- Preheat the oven to 350°.
- Cook sweet potatoes in the microwave. Let cool, then peel.
- Place sweet potato into a food processor and pulse until smooth.

- Add in the Almond Milk and lemon juice. Next add in the eggs, brown sugar, salt, cinnamon and nutmeg. Pulse to combine.
- Pour the filling into the prepared crust. Bake until the center is set, about 50mins.
- Preheat the broiler.
- Cover the top of the pie with the marshmallows. Place the pie on a baking sheet (to catch any marshmallows the melt over the edge).
- Broil until browned, under 1 min. Turn off the broiler and leave the pie in the oven with the door closed until the marshmallows are softened (about 2-3mins).
- Cool slightly before serving.

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