

Purple/Orange Swirled Sweet Potato Custard Pie

Purple Pie filling for Swirl Pies

1 cup **Stokes Purple**
2 tbsp. butter, melted
½ cup brown sugar
½ cup milk
¼ tsp salt
½ tsp cinnamon
½ tsp nutmeg
1 teaspoon vanilla
2 eggs



Orange Sweet Potato Pie Filling

1 cup orange sweet potatoes, cooked and mashed
¼ cup butter, melted
½ cup sugar
2 tbsp. flour
¼ cup milk
1/8 tsp cinnamon
1/8 tsp nutmeg
1 teaspoon vanilla
2 eggs

Preheat oven to 350 degrees

1. Mix each color of potato in a separate bowl.
2. Place sweet potato mash into a bowl. Add butter, and mix well with mixer.
3. Add remaining ingredients for each filling.
4. Beat on medium speed until mixture is smooth.
5. Fillings should have similar consistencies. Adjust if needed.
6. Place a 4 inch stainless steel ring in the middle of a 9 inch pie crust. Fill the center ring with one of the fillings. Fill the outer ring with the other filling. Remove ring and use a table knife to pull the center color out to make swirls.
7. Bake at 350 degrees F (175 degrees C) for 55 to 60 minutes, or until knife inserted in center comes out clean.
8. Pie will puff up like a soufflé, and then will sink down as it cools.

Will make enough to make 2 swirl pies. 1 with center being purple, 1 with outside being purple.