





# Sweet Potato—or Pumpkin, for that matter—Pie

Makes 6 to 8 servings

1 ½ pounds sweet potatoes, or canned pure pumpkin puree—make certain it's not pie filling  
1 cup heavy cream  
½ cup brown sugar, firmly packed  
½ cup sugar  
½ cup pure maple syrup  
5 tablespoons butter, melted  
3 eggs, beaten  
¼ cup bourbon  
¾ teaspoon salt  
½ teaspoon ground cinnamon, plus more to garnish  
½ teaspoon grated nutmeg  
⅛ teaspoon ground cloves  
⅛ teaspoon ground black pepper  
½ teaspoon ground ginger  
Essential Pâte Brisée, page 51  
L.B.D. Bourbon Whipped Cream, page 196,  
to garnish

Preheat the oven to 425°F.

Place the sweet potatoes on a baking sheet, pierce them with a fork all over, and roast them for 1 hour. Remove the potatoes from the oven, peel them, put them in a large mixing bowl, and mash them with a potato masher until they are smooth. Obviously, if you are using canned pumpkin puree, please skip this step.

Turn the oven down to 325°F.

Add the cream, sugars, syrup, butter, eggs, bourbon, salt, ½ teaspoon cinnamon, and remaining spices to the mashed sweet potatoes, and stir them until they are well-combined.

Pour the pie mixture into the prebaked pastry, and bake it for 50 minutes. Remove the pie from the oven, and serve it warm or cold, with whipped cream and a sprinkling of cinnamon.

OPPOSITE: *Splendid flowers by Kirk Whitfield and gorgeous sterling silver make everything better—and, if you need anything special, why not call K & Company or Mimi Bremer Woodruff for silver in Atlanta?*





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