



## SWEET POTATO & NUT PIE

Preheat oven to 150°C. Lightly grease and line the bottom and sides of a 20cm round (removable base) cake tin with baking paper.

### What you need:

#### Base:

125g of shortbread bites, crushed\*  
50g walnut or pecans, crushed  
50g desiccated coconut  
50g butter, melted (note 1)

#### Filling:

4 eggs, lightly beaten  
2 TBS maple syrup  
2 - 3 TBS soft brown sugar  
1 tsp ground cinnamon  
½ tsp ground ginger  
¼ cup cream (note 2)  
1 cup mashed orange kumara  
2 tsp vanilla essence  
70g pecans or walnuts

### To Make:

**The Base:** Combine the crushed shortbread bites, walnuts, coconut into a large bowl. Add the melted butter and mix to combine. Tip into the prepared tin. Press the crumb mixture evenly over the base. Bake for 10-15 minutes. Remove from oven, leave to cool. Increase the oven temp to 170°C.

**The Filling:** Combine all of the filling ingredients into a large bowl. Whisk together until evenly combined. Pour into the cake tin. Place on an oven tray. Bake for 20 minutes. Remove from oven and decorate with whole pecans or walnuts around the edge. Return to the oven and bake for a further 15-20 minutes or until set. Cool on a wire rack.

When completely cold remove from the tin and transfer to a serving plate. Dust with cinnamon icing sugar. Decorate with a dollop of whipped cream or coconut yoghurt, topped with a few orange segments or strawberries. Serves 6-8

\*You will find the shortbread bites recipe on the website

### Note:

1. For dairy free use non dairy spread of choice.
2. For dairy free use coconut cream.

**Tip:** Can be made a day ahead. Keep covered in the fridge. Not suitable for freezing.