**Sweet Potato Pie**

**Ingredients:**

2 ½ # oz. sweet potatoes

2 ½ cups plain yogurt

1 ½ cup brown sugar

1 tsp. cinnamon

1 tsp. nutmeg

1 tsp. salt

10 egg yolks

**Topping:**

½ cup chopped pecans

3 Tbsp. maple syrup

**Crust**

12 oz. flour

8 oz. cold cubed butter

4 oz. cold water

**INSTRUCTIONS**

**Crust:**

1. Cut the butter into the flour with the pastry knife.
2. Stir the water in until it forms a soft dough.
3. Roll the dough out. You should have enough to make 3 pies.

**Filling:**

1. Preheat oven to 400ºF.
2. Fill a pot up half way with water and bring to a boil.
3. While the water is heating up, peel and medium dice the sweet potatoes.
4. Once the water is boiling, put them in a steamer basket and steam for 15-20 minutes, or until tender.
5. Fit the Kitchenaid with the paddle and mix cooked sweet potatoes until they are smooth.
6. Add in yogurt, spices, sugar, and egg yolks. Mix until smooth.
7. Pour this mixture into your pie shells.
8. Top with pecans and maple syrup.
9. Bake the pies for 10 minutes.
10. Turn the temperature down to 350º. Bake for 45-60 more minutes, or until the filling is not jiggly.