



## SWEET POTATO TART

**Ingredients**

**PASTRY:**

FLOUR	<u>Weights</u>	
SUGAR	1 lb. 2 oz.	
SALT		
UNSALTED BUTTER, COLD	12 oz.	
LARGE EGG		
WATER, COLD		

**Measures**

3 ¾ Cups  
¼ Cup  
¾ teaspoon  
  
1 each  
½ Cup

**FILLING:**

BRIGHT HARVEST FROZEN MASHED SWEET POTATO, DEFROSTED	3 lb.
CREAM CHEESE, SOFTENED	1 lb. 8oz.
LIGHT BROWN SUGAR	1 lb. 2oz.
LARGE EGGS	
FLOUR	
CINNAMON	
ALLSPICE	
GINGER, GROUND	
VANILLA EXTRACT	
WHIPPING CREAM	

2 ¼ Cups  
6 each  
¼ Cup  
1 Tablespoon  
1 ½ teaspoons  
1 ½ teaspoons  
2 Tablespoons  
3 Cups

**METHOD:**

**PASTRY:**

COMBINE FLOUR, SUGAR AND SALT, CUT IN BUTTER UNTIL CRUMBLY. BEAT EGG WITH COLD WATER AND ADD TO FLOUR MIXTURE. STIR AND FORM INTO DOUGH. DIVIDE INTO THREE EQUAL ROUNDS, CHILL AT LEAST 30 MINUTES. ROLL OUT DOUGH ROUNDS TO FIT DEEP-SIDED 10-INCH TART PANS. CHILL AT LEAST 1 HOUR. PREBAKE CRUST AT 425 DEGREES FOR 10 MINUTES.

**FILLING:**

MIX SWEET POTATOES, CREAM CHEESE AND SUGAR UNTIL SMOOTHLY BLENDED. ADD EGGS AND BLEND. STIR IN FLOUR, SPICES, VANILLA AND 1 ½ CUPS OF THE CREAM. FILL PREPARED CRUST. BAKE AT 425 DEGREES FOR 15 MINUTES. REDUCE OVEN HEAT TO 350 DEGREES AND CONTINUE TO BAKE UNTIL FILLING IS SET, ABOUT 30 MINUTES, LET COOL. BEAT 1 ½ CUPS CREAM TO STIFF PEAKS. PIPE CREAM AROUND TART EDGES. CUT 8 WEDGES PER TART.

**YEILD: 3 TARTS FOR 24 SERVINGS, 1/8 OF A TART PER SERVING**