

Mariby Corpening's Apple & Sweet Potato Pies

"These pies are very rich and sweet, so I only make them on holidays and always both at the same time; so this recipe includes two of my favorite pies - both made with top and bottom crusts"

The Crust (Makes 4 disks = 2 pies/2 layers each)

5 Cups All-Purpose Flour (sifted)
1/2 Cup Dry Butter milk
2 Tbls Sugar
3 tsp Salt
2 Sticks (1 cup) Salted Butter (cold, cut into small pieces)*
1 Stick (1 cup) Shortening (cold, cut into small pieces)
1 Cup Cold/Ice Water (a tablespoon at a time - as necessary)
1 Egg (for egg wash on crust)

***Note:** Use all butter (4 sticks/1 lb), if shortening is not available.

The Fillings - I generally measure "to taste" with the fillings, so these measurements are a guesstimate. Measure to what tastes good to you!

1 Apple Pie

6 Medium Sour Green Apples (peeled)
6 Medium Red Apples (peeled)
2-3 Cups Cane Sugar (depending apples)
2 Tbls molasses
1+1/2 tsp Salt
2 Tbls Cinnamon (more as needed)
1/2 tsp Nutmeg
1 tsp Vanilla Extract
1 Tbls Lemon Juice
1 Stick Butter (in frying pan)

1 Sweet Potato Pie

2 Large Sweet Potatoes (preferably Garnet)
2+1/2 Cups Cane Sugar (sweetened to taste)
2 Tbls molasses
1+1/2 tsp Salt
2 Tbls Cinnamon (more as needed)
1/2 tsp Nutmeg
1 Tbls Vanilla Extract
1 Tbls Lemon Juice
1/2 Stick Butter (melted)

- * If you don't have buttermilk, use 1 Tbls lemon/vinegar juice to 1 cup of milk – let sit for 5 minutes
- * If you don't have cake flour, use 2 Tbls cornstarch to 1 cup of all purpose flour
- * If you don't have brown sugar, use 1+1/2 Tbls of molasses to 1 cup cane sugar
- * If you don't have sour cream/yogurt, use them interchangeably
- * If you don't have corn syrup, consider golden syrup, brown rice syrup, maple syrup, honey or agave

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Instructions

- **Pre-heat Oven to 400** degrees (will turn down to 350 after 20 minutes)
- Cut up large cubes of **Sweet Potatoes**, then, roast with some butter
- Separately, peel, cut up and put **Apples** in a bowl, squirt with lemon juice and add all ingredients

The Dough

- In a big bowl, sift and mix/pulse together all dry ingredients
- Cut/Pulse in slices of cold butter & shortening until mixture resembles coarse crumbs
- Mix/Pulse in cold water/buttermilk until dough is still crumbly but can pinch/holds together
- Divide dough in four (4), as both pies have a top and bottom crust*
- Place dough inside plastic wrap, form into 4 disks and chill in fridge for at least 1-2 hrs
- Flour surface and rolling pin
- Remove dough from refrigerator
- Roll out [over parchment paper] just over the size of pie dish
- Roll flat dough onto rolling pin and roll over pie pan, keeping extra dough to fill edges

* Makes 2 whole pies OR 7 to 8 - 6 inch pies OR 12 large muffin tin size

The Fillings

- In mixer, mix Sweet Potatoes and add ingredients (tasting for flavor as you go)
- Mix Apples (I usually use firmer sour, sweet and a mushier when cooked, MacIntosh)
- Add Sugar (and a little salt) into base of pie pan dough
- Add Fillings into pie dough pan
- Repeat dough rolling out process and add top level of dough onto each pie
- Trim edges of pie dough, crimping with fingers
- Brush top of pie with egg wash
- Add Brown Sugar on top of pie (optional)
- Cut 4 slits into top of pie
- **Lay foil only on top of pies (to keep edges from browning too fast)**

Cook Time

- Place pies in a 400 degree oven (on the bottom rack or **bottom of oven only initially 20 mins**)
- Cook with **foil laying on top initially** (for that same 20 mins)
- Reduce temperature to 350 degrees, rotating and cook until golden brown for another 40 to 50 minutes

Note: I always place pie pans in the oven on a sheet pan lined with foil to catch any dripping.

"I love Sweet Potato and Apple Pies and have never eaten any better than mine!"

A close-up photograph of a woman with a joyful expression, showing her teeth. She is wearing a vibrant, multi-colored braided necklace. The background is a soft, out-of-focus grey. The text of the recipe is overlaid on the top left of the image.

1 Top & Bottom Pie Crust (Makes 2 disks = 1 pie/2 layers)

2+1/2 Cups All-Purpose Flour (sifted)

1/4 Cup Dry Butter milk (if available)

1 Tbls Sugar

1 tsp Salt

2 Sticks (1 cup) Salted Butter (cold, cut into small pieces)*

1 Stick (1 cup) Shortening (cold, cut into small pieces)

1/4 to 1/2 Cup Cold/Iced Water (tablespoon at a time - as necessary)

***Note:** Use all butter (2 cups of fat), if shortening is not available.