

# Cleveland County Kitchen - November, 2014

## Pie Dough - Chef Jamie Swoffard, Shelby, NC

Makes enough for two 9" double crust pies. Cut the recipe in half for a single double crust or two single crust pies. Any leftover dough can be frozen for up to a month, or used to make cookies. If frozen, just pull it out to the fridge the day before you plan to use it.

It's simple 3:2:1 ratio, 3 parts flour, 2 parts butter, 1 part water

2 Lb Pastry Flour (6 cups)(All Purpose will work)

1 Lb Butter (4 sticks)(European types work well)

1/2 Lb Water (1 cup)

Teaspoon of salt

Egg Wash

2 Egg Yolks & 2 Tablespoons 1/2 & 1/2

Coarse sugar

I like to weigh out and chill my ingredients the night before. Cube out your butter into pea size pieces, place in the freezer. Weigh out your flour, toss in the salt, put it in the fridge. Weigh out the water in a separate container and place in the fridge also.

Get your flour, water, and butter. Everything will be quite cold, maybe the butter will be frozen. Break apart any clumps that have formed and add the cold butter to the flour. Toss together. Drizzle in the water. Mix together by hand. Mix until there are no more dry spots (add more water if needed)and you can still see visible pieces of butter. Divide the dough in two, wrap each one, and chill for 45 minutes.

Lightly dust your work surface. Pull out the dough. Imagine a line in the center of your dough, roll outward from the center. Turn the dough and repeat until you get a thickness of 1/4 inch

If your dough sticks, pick it up and dust your work surface again. If it gets warm, put it in the fridge to chill. It's important that the butter stay cold through this process to ensure a light and flaky crust.

Place your empty pie tin upside down on the dough. Using it as a guide cut your disk out giving yourself an inch outside the tin. Place your round in the pie tin and poke holes in the bottom with a fork. Fill the pie. Top it or decorate it however you like. Brush crust with egg wash and sprinkle with sugar. You're ready to bake!

# Sweet Potato Pie - Chef Jamie Swoffard, Shelby, NC

## Filling:

3 Cups Roasted, Peeled, and Mashed Sweet Potatoes  
1/3 Cup Heavy Cream (Milk or Coconut Milk will work)  
1/4 Cup Brown Sugar  
2 Large Eggs  
1 Tablespoon of melted butter  
2 Tablespoons Sorghum Syrup  
1 Teaspoon cinnamon  
1/2 Teaspoon Ginger

## Ahead of time:

Prepare 1 pie crust per directions, refrigerate while you make the filling. Roast, peel, and mash 2-3 large sweet potatoes  
Preheat oven to 375 Degrees

The filling can be mixed in a bowl with a wooden spoon, or in a food processor. Mixing in a bowl gives you a more rustic, textured structure, while using a processor gives you smooth and dense qualities.

Combine the sweet potato mash, heavy cream, melted butter and sorghum syrup. Combine. Add this to your brown sugar and spices. Combine. Lastly add your eggs one at a time, be careful to incorporate them without over mixing. Pour the filling into your chilled pie crust. Bake at 375 for 45 minutes or until done. (The filling should be a little puffy and golden brown) Let the pie set before slicing, about an hour.

\*To roast sweet potatoes, I place them on a sheet tray with parchment, and prick a few times with the tines of a fork. Bake for an hour at 375 degrees and let cool for 15 minutes before peeling and mashing.

## Made Available By:

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