



## HAWAIIAN SWEET POTATO & COCONUT PIE

### Ingredients:

#### CRUST

- 3/4 cup cold, unsalted butter
- 2 Tbsp sugar
- 1 3/4 cup plain flour
- 1 cup macadamia nuts, well chopped

#### POTATO LAYER

- 1/2 cup butter or margarine, softened
- 1 cup sugar
- 2 eggs, beaten
- 2 cup Hawaiian sweet potatoes, mashed and cooled
- 1/2 cup evaporated milk
- 1 teaspoon vanilla
- 1/4 tsp salt

#### COCONUT TOP LAYER

- 1 can coconut milk
- 1/2 cup water
- 1/3 cup sugar
- 1/3 cup cornstarch



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### Method:

- Preheat the oven to 175°C.
- To make the crust, mix the dry ingredients together in a medium bowl. Add the chopped nuts and the butter. Cut the mixture with two butter knives, pulling them across each other in a scissors motion, until the crust mixture is crumbly and no large butter chunks remain. Press the crust mix into the bottom of a pie dish, continuing it up the sides of the pan. Place the crust in the refrigerator.
- To make potato layer, cream the butter and sugar together until smooth and creamy. Add one egg at a time, mixing them each until completely incorporated. Add half the mashed sweet potatoes, mixing thoroughly. Add the remainder of the mashed sweet potato and mix again. Finally, mix in the evaporated milk, vanilla and salt.
- Spread the sweet potato layer into the pie crust, making sure not to add too much. The potato layer should fill the pie no higher than 2.5cm from the top edge of the crust, so you still have room for the coconut layer. Bake the pie at 175°C for 30 minutes, or until the edge of the crust is golden and the potato filling is lightly browning in spots.
- Cool the pie completely in the refrigerator.
- To make the coconut layer, once the cooked pie has cooled, begin preparing the coconut layer.
- Place the coconut milk and water in a saucepan, don't place on heat just yet. Mix together the sugar and cornstarch in a small bowl then add them to the liquids. Heat at medium heat, stirring constantly, until thickened.
- Immediately pour the coconut mixture over the pie and return to the refrigerator to chill for several more hours before serving.

### To Serve:

- Serve when cooled with fresh whipped cream and garnish with mint leaves if desired.
- Serves 6-8.