



Sweet Potato "Fettuccine" Sweetie Pies

Servings

14

Calories

190

Prep Time

20 minutes

Total Time

35 minutes

Skill Level

Medium

Ingredients

½ cup Mann's Sweet Potato "Fettuccine", finely food

processed 3 tablespoons sugar

½ tablespoons unsalted butter, melted

⅛ teaspoon ground nutmeg

⅛ teaspoon vanilla

¼ teaspoon salt

½ tablespoon lemon juice

1 large egg

2 tablespoons dark chocolate chips, melted

2 - 9" unbaked pie crusts

The Method

Preheat oven to 400° F.

In a small mixing bowl, mix food processed Sweet Potato "Fettuccine" with sugar until the sweet potato is completely coated. Stir in melted butter, nutmeg, vanilla, salt, lemon juice, and egg. Stir in melted chocolate.

Use a 3 ½" circle cookie cutter to cut pie crusts into 14 circles. Use a 1 ½" heart cookie cutter to cut hearts into the bottom of each circle. The point of the heart should face into the center and the humps of the heart should be close to the edge of the circle, but with enough of a dough border to leave room for crimping (about ¼").

Spoon about a teaspoon of the sweet potato mixture into the center of the solid half of each dough circle. Fold the heart side of each dough circle up over the filling and line up the edge with the other side of the circle. Use the tines of a fork to crimp the pockets closed around their open edges.





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Place prepared pies onto a cookie sheet lined with parchment paper or a Silpat and bake for 15 minutes or until the edges are lightly browned. Enjoy warm or cooled to room temperature.

Nutrition Facts

Serving Size: 65g | Servings: 14

Amount Per Serving

Calories 190 | Calories from Fat 90 | Total Fat 10g (sat fat 2.5g trans 0g) | Cholesterol 15mg | Sodium 200mg | Total Carbohydrate 22g | Dietary Fiber 1g | Sugars 4g | Protein 2g | Vitamin A 70% | Vitamin C 2% | Calcium 0% | Iron 2%