

Sweet Potato Cobbler

Copyright © 2012 by Cooking With Carolyn

Ingredients

- 2½ Pounds Sweet Potatoes, peeled and cut into ¾ inch cubes
- 1¾ Cups Granulated Sugar
- 1/3 Cup Light Brown Sugar, lightly packed
- 8 Tablespoons (1 Stick) Melted Butter
- 1½ Teaspoons Ground Cinnamon
- ¼ Teaspoon Ground Nutmeg
- 1¾ Teaspoons Pure Vanilla Extract
- 3 Cups Water (the water the sweet potatoes were boiled in)
- 3 Level Tablespoons Cornstarch
- 2 Ready-to-Use Pie Crusts (Homemade Pie Crusts or Biscuit Dough/Mix may also be used)
- 1 Egg, beaten
- 1 Tablespoon Water

Directions

Preheat oven to 400 degrees

Place the cubed sweet potatoes in a large pot and pour over enough water until the water level is about 2 inches over the potatoes. Place the pot over medium-high heat and bring to a boil. Cook until fork tender. (**Note:** “Fork” tender means a fork should be able to pierce the sweet potatoes easily with the least amount of resistance.)

Using a slotted spoon, scoop out the potatoes and place them into a lightly buttered 9 x 13 x 2 baking dish. Set aside. Reserve 3 cups of the water that the potatoes were boiled in and set aside. Pour out the remaining water left in the pot. Next, combine the sugar, brown sugar, butter, cinnamon, nutmeg, vanilla and the 3 cups of reserved water back into the pot and stir. Gently stir and bring the sauce to a simmer over medium to medium-high heat, about 5 to 8 minutes. In a medium size bowl, combine the cornstarch and about ¾ cup of the mixture and whisk well until there are no lumps.

Next, whisk the sauce while pouring the cornstarch mixture back into simmering sauce. Turn the heat up to medium-high heat and bring to a light boil, takes about 5 to 10 minutes. Shut off the heat. Pour the sauce over the sweet potatoes.

Take one of the pie crusts and cut it in half. Take one half and cut it into ¾ inch strips.

For uncooked dumplings: Emerge the pie crust strips into the sauce.

For cooked dumplings: Place the pie crust strips onto a baking sheet and bake in the oven at 400 degrees, for 10 to 12 minutes or until lightly golden brown. Once the pie crust strips are cool enough to handle, break them up into bite size pieces and gently emerge them into the sauce and sweet potatoes.

Place the remaining pie crust on top of the sauce and sweet potatoes. Fold the excess pie crust against the sides of the baking dish.

In a small bowl, combine the egg and the water and slightly beat. Brush the top of the cobbler with the egg wash.

Bake at 400 degrees for 40 to 45 minutes or until the crust is golden brown. Once cooked, allow the cobbler to set for about 10 minutes before serving.

Note: Since this cobbler is made with sweet potatoes it will thicken after being refrigerated. Simply reheat the desired amount of leftovers in the microwave or oven.

Tags

Sweet Potato Cobbler, Peach Cobbler, Sweet Potato Cobbler Recipe, Dessert, Sweet Potato Pie Recipe, Southern Cooking, Cooking With Carolyn, Grand Diamond Seasoning, Easy Dessert Recipes, Holiday Series, Sweet Potato Pie recipe, how to make a sweet potato pie, homemade sweet potato pie recipe, Southern recipes