



Cinnamon Roll Sweet Potato Pie

A sweet potato pie with a show-stopping topping: cinnamon roll slices! Bison Sour Cream is used in the pie crust and filling of this extravagant dessert.

Servings	Prep Time	Cook Time	Total Time
8	35m	55m	1hr 30m

Ingredients

- ¼ cup Bison Sour Cream (for pie crust)
- ½ cup Bison Sour Cream (for pie filling)
- 2 cups all-purpose flour (for pie crust)
- 2 Tbsp all-purpose flour (for pie filling)
- 2¼ tsp of salt
- 2 tsp of sugar
- 2 sticks (8 oz) unsalted butter, cubed and almost room temperature
- 2 sweet potatoes, washed and dried
- Vegetable oil
- 3 Tbsp butter, melted
- 1½ tsp ground cinnamon
- 3 eggs
- ½ cup milk
- 1 tsp vanilla extract
- ¾ cup brown sugar, packed
- ¼ tsp ground nutmeg
- 1 Tbsp heavy whipping cream
- ¼ cup granulated sugar

Instructions

1. To create dough, begin by whisking together vigorously the flour and 2 tsp salt and sugar. Work the 2 sticks of butter into dry mix by squishing butter and mix together with thumbs, fingers, and knuckles. Work until mixture becomes coarse meal with flattened chunks of butter. Add ¼ cup of Bison Sour Cream, incorporate using a fork.
2. Form dough into a ball and flatten into a disk, with smooth consistency. Make sure there are no cracks in the dough disk. Sprinkle disk with flour and wrap tightly in plastic wrap. Chill in refrigerator for at least an hour.
3. Remove dough from fridge and let sit for 5-10 minutes at room temperature. Divide dough into 2 balls.
4. Sprinkle flat surface with flour and roll dough, making sure the bottom isn't sticking. If dough is sticking, add a little more flour to the surface. Roll out each dough 12-14 inches wide, with an even thickness. Set aside one disk for pie crust, and one disk for cinnamon roll toppers.
5. Preheat oven to 450°F.
6. Place sweet potatoes on a greased sheet, and coat with vegetable oil. Cover with aluminum foil and bake for one hour. Let cool until warm enough to handle.
7. Remove skins and add sweet potato to a large bowl with 2 Tbsp of melted butter, and mash. Add to bowl ½ cup of Bison Sour Cream, ½ tsp of cinnamon, nutmeg, brown sugar, vanilla extract, 2 eggs, milk, remaining salt, and 2 Tbsp of flour. Use an electric mixer to blend until filling is smooth.
8. Create egg wash in a small bowl. Add the remaining egg and heavy whipping cream, whisk until egg wash is a pale yellow. Set aside.
9. Transfer pie crust to a 9-inch pie plate and crimp edges. Apply egg wash with a pastry brush. Pour sweet potato pie filling into pie dish and bake for 30 minutes.
10. Begin cinnamon rolls by melting 1 Tbsp of butter. Set butter aside. In a small bowl, add 1 tsp cinnamon and ¼ cup of granulated sugar. Mix together well. Brush other rolled out pie dough with melted butter and sprinkle with cinnamon and sugar mixture. Roll pie dough tightly into a cylinder and cut into ¼ inch slices.
11. Remove pie from oven and arrange cinnamon roll slices on top, close together. Bake for 25 minutes, until cinnamon rolls are puffy, and pie is set.
12. Cool pie on wire rack. When at room temperature, cover and chill for 2 hours before serving and enjoying!

