

Sweet Potato Pie Bars

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Recipe source: [Handle The Heat](#) food blog

INGREDIENTS:

Crust:

- 18 full graham crackers
- 1/4 cup granulated sugar
- 1/2 teaspoon salt
- 12 tablespoons unsalted butter, melted

Filling:

- 2 cups (16 ounces) sweet potato puree – homemade or store-bought
- 1/4 cup granulated sugar
- 3 large eggs
- 1 tablespoon bourbon (or 1 teaspoon vanilla)
- 1 teaspoon fine salt
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground clove
- 1 1/2 cups whole milk
- 1/2 cup heavy cream

Topping:

- 2 large egg whites
- 1/4 teaspoon cream of tartar
- 3/4 cup granulated sugar
- 1/2 cup light corn syrup
- 1/4 cup water



- 1/4 teaspoon salt
- 1 1/2 teaspoons vanilla extract

DIRECTIONS:

For the crust:

- Preheat the oven to 350°F. Line an 8×8-inch baking pan with foil.
- Place the graham crackers, sugar, and salt in the bowl of a food processor and pulse until finely ground. Add the melted butter and pulse until the mixture is moistened.
- Press the mixture into the bottom of the prepared baking pan. Bake for 10 minutes.
- Remove to a cooling rack and let cool completely. Keep oven at 350°F.

For the filling:

- In a large bowl, use an electric mixer to beat all the sweet potato filling ingredients until well combined.
- Pour over the graham cracker crust and bake for 40 minutes, or until set but still slightly wiggly in the middle.
- Let cool to room temperature.

For the marshmallow topping:

- In the bowl of an electric mixer fitted with the whisk attachment, beat the egg whites and cream of tartar until soft peaks form.
- Meanwhile, in a small saucepan set over medium-high heat, combine the sugar, corn syrup, water, and salt. Bring the mixture to a boil and continue to cook until a candy thermometer registers exactly 240°F. Immediately remove from heat.
- Turn the mixer on low speed and carefully and gradually drizzle the syrup into the egg whites. Increase speed to medium-high and beat until the mixture is thick and glossy and looks like marshmallow fluff, about 7 minutes longer. Add in the vanilla and beat until combined.
- Spread the marshmallow topping evenly over the sweet potato layer.
- Use a kitchen torch to gently torch the marshmallow layer until lightly golden. Alternatively, place the pan under the broiler and broil for 1 minute, or until lightly golden. Pay close attention and don't step away – this can burn quickly if you're not careful!

- Refrigerate the pan for at least 1 hour before cutting into squares and serving.
- The squares can be stored in an airtight container in the refrigerator for up to 5 days, though they are best served soon after the marshmallow is made.