



Sweet Potato Pie Ice Cream

Ingredients

- 1 cup whole milk
- 3/4 cup granulated sugar
- 2 cups heavy cream
- 1 tablespoon vanilla extract
- 3 oz **MicroDried® Sweet Potato Powder**
- 1/2 teaspoon cinnamon
- 1/4 teaspoon ground cloves
- Pinch of ground nutmeg
- Pinch of salt
- 1/2 cup crushed graham cracker crumbs



Process

1. Combine all ingredients from whole milk to salt in a large mixing bowl. Stir with whisk until evenly combined.
2. Add mixture to ice cream maker and prepare per manufacturer's instructions.
3. When ice cream is complete, stir in graham cracker crumbs. Store in freezer for up to two weeks.



Sweet Potato Chocolate Chip Brownies



Ingredients

- 3 oz MicroDried® Sweet Potato Powder
- 1/2 cup warm water
- 3/4 cup almond butter
- 1/2 cup cocoa powder
- 1 cup brown sugar
- 1/2 cup flour
- 1 teaspoon baking powder
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- 3/4 cup chocolate chips

Process

1. Preheat oven to 325°F. Prepare an 8x8 baking dish and set aside.
2. Combine sweet potato powder and water. Stir to combine and set aside.
3. In a large mixing bowl, combine sweet potato mixture, almond butter, cocoa powder, vanilla, and brown sugar. Mix to combine.
4. Add flour, baking powder, and salt. Mix until combined.
5. Stir in chocolate chips until just combined.
6. Pour mixture into prepared pan and bake for 20-25 minutes. The center should look a little underdone when taking them out of the oven. They will set as they cool.
7. Let cool completely before cutting. Store in an airtight container for up to one week.