

Okinawan Sweet Potato Haupia Pie: Tropical & Creamy Indulgence

Okinawan Sweet Potato Haupia Pie: Your Slice of Tropical Paradise!



OVEN
350°F

TIME
15-20 min

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INGREDIENTS

2 cups all-purpose flour
1/2 cup granulated sugar
1 cup chopped butter (chilled, unsalted preferred)
3/4 cup nuts (optional, chopped pecans or macadamia nuts are fantastic)
1/2 cup softened butter (unsalted preferred)
1 cup granulated sugar
2 eggs (large)
2 cups mashed Okinawan sweet potatoes (cooked until tender)
1/2 cup evaporated milk
1 tsp vanilla extract
1/4 tsp salt
1 (14 oz) can full-fat coconut milk
1 cup milk (whole or 2%)
1 cup water
1/2 cup cornstarch
Whipped cream (optional, for topping)

Swaps and Notes:

Okinawan Sweet Potatoes: These distinct purple sweet potatoes offer a unique color and subtly different flavor profile. If unavailable, regular orange sweet potatoes can be used, but the color of the final pie will be different. Ensure they are boiled until very tender for easy mashing.

Chilled Butter for Crust: Using very cold, chopped butter for the shortbread crust is crucial for a

crumbly, tender texture.

Nuts in Crust: Chopped pecans or macadamia nuts add a wonderful crunch and flavor to the crust. You can omit them if preferred.

Full-Fat Coconut Milk: Essential for the creamy, rich texture of the haupia topping. Do not use light coconut milk.

Vanilla Extract: Good quality vanilla makes a difference in both layers.

Sweetness Adjustment: The sugar amounts are set for a balanced sweetness. Adjust slightly to your preference, especially if your sweet potatoes are naturally very sweet.

Whipped Cream: An optional but highly recommended topping for an extra touch of decadence.

Directions:

Shortbread Crust:

Preheat Oven: Preheat the oven to 350°F (175°C).

Combine Crust Ingredients: In a large bowl, combine the flour, 1/2 cup sugar, and chilled chopped butter. Use a pastry blender (or your fingertips) to mix until it's crumbly and resembles coarse meal. If using, fold in the nuts at this stage.

Press into Pan: Pour the mixture into a 9x13-inch baking pan, spreading it evenly. Flatten it out firmly with your hand or a flat object to form a compact crust.

Bake Crust: Bake for 15-20 minutes until lightly golden brown. Remove from oven and let cool slightly while you prepare the filling.

Sweet Potato Filling:

Cook Sweet Potatoes: Boil the Okinawan sweet potatoes (peeled and cut into chunks) until tender enough to pierce easily with a fork. Drain well.

Mash Potatoes: Peel the cooked sweet potatoes (if not peeled before boiling) and mash them in a large bowl until smooth. Measure out two cups of the mashed potatoes.

Cream Butter & Sugar: In a separate large bowl, cream the softened butter and 1 cup sugar together until light and fluffy.

Add Eggs & Potatoes: Add in the eggs one at a time, mixing well after each addition. Gradually blend in the mashed sweet potatoes until well incorporated.

DIRECTIONS

1. **Creating this :** Okinawan Sweet Potato Haupia Pie involves layering and chilling, leading to a stunning dessert!
2. **Shortbread Crust:: Preheat Oven:** Preheat the oven to 350°F (175°C).
3. **Combine : Crust Ingredients:** In a large bowl, combine the flour, 1/2 cup sugar, and chilled chopped butter. Use a pastry blender (or your fingertips) to mix until it's crumbly and resembles coarse meal. If using, fold in the nuts at this stage.
4. **Press into : Pan:** Pour the mixture into a 9x13-inch baking pan, spreading it evenly. Flatten it out firmly with your hand or a flat object to form a compact crust.
5. **Bake : Crust:** Bake for 15-20 minutes until lightly golden brown. Remove from oven and let cool slightly while you prepare the filling.
6. **Sweet Potato Filling:: Cook Sweet Potatoes:** Boil the Okinawan sweet potatoes (peeled and cut into chunks) until tender enough to pierce easily with a fork. Drain well.
7. **Mash : Potatoes:** Peel the cooked sweet potatoes (if not peeled before boiling) and mash them in a large bowl until smooth. Measure out two cups of the mashed potatoes.
8. **Cream : Butter & Sugar:** In a separate large bowl, cream the softened butter and 1 cup sugar together until light and fluffy.
9. **Add : Eggs & Potatoes:** Add in the eggs one at a time, mixing well after each addition. Gradually blend in the mashed sweet potatoes until well incorporated.

10. **Finish : Filling:** Finally, stir in the evaporated milk, 1 tsp vanilla extract, and 1/4 tsp salt until combined and smooth.
11. **Pour & : Bake Filling:** Pour this sweet potato filling evenly onto the pre-baked shortbread crust in the 9x13 pan. Return the pan to the oven. Bake for another 30-35 minutes, or until the sweet potato filling is set and a toothpick inserted into the center comes out clean.
12. **Haupia Topping:: Combine Haupia Ingredients:** While the sweet potato layer is baking or cooling, prepare the haupia. In a medium saucepan, combine the full-fat coconut milk, 1 cup milk, 1 cup water, 1/2 cup cornstarch, and 1 cup sugar. Whisk until completely smooth and lump-free.
13. **Cook : Haupia:** Heat the mixture over medium heat, stirring consistently with a whisk or rubber spatula. Continue stirring until it thickens considerably, becomes translucent, and comes to a gentle boil, bubbling for about a minute. It should be very thick and smooth.
14. **Cool : Slightly & Pour:** Turn off the heat and let it cool for a few minutes. This allows it to set slightly. Pour the warm haupia topping evenly over the hot sweet potato filling in the pan.
15. **Chill to : Set:** Chill the entire pie in the fridge for 1-2 hours until the haupia topping is completely set and firm.
16. **Garnish & : Serve:** For an extra treat, top it off with whipped cream (optional) just before serving. Cut into squares and enjoy every delightful bite of this tropical pie!
17. **Tips for Success: Chilled Butter for Crust:** Ensure your butter is very cold for a tender, crumbly shortbread crust.
18. **Smooth : Mashed Sweet Potatoes:** Mash your sweet potatoes thoroughly; any lumps will affect the texture of the filling.
19. **Whisk : Haupia Constantly:** When cooking the haupia, whisk continuously to prevent lumps and ensure even thickening.
20. **Full-: Fat Coconut Milk:** This is essential for the creamy, rich texture of the haupia.
21. **Chill : Thoroughly:** The chilling time is crucial for the haupia to set properly and for all the layers to firm up, making slicing easier.
22. **Clean : Slices:** For neat slices, use a sharp knife that's been run under hot water and wiped clean between each cut.
23. **Serving Suggestions and Pairings:** This Okinawan Sweet Potato Haupia Pie is a beautiful and unique dessert that's perfect for special occasions, holiday gatherings (especially Thanksgiving or Christmas with a tropical twist!), or any time you want to impress. It's rich enough on its own but is wonderful topped with whipped cream or a sprinkle of toasted coconut flakes. For a refreshing beverage, a light iced tea or even a sparkling water would be a good complement. For other comforting and festive baked goods, consider my [These Pecan Pie Bars Are My Favorite Make-Ahead](#)

Holiday Dessert.

24. **Storage and Leftover Tips:** Store any leftover Okinawan Sweet Potato Haupia Pie tightly covered with plastic wrap or in an airtight container in the refrigerator for up to 3-4 days. It is best served chilled. Freezing this pie is generally not recommended as it can affect the texture of the haupia and sweet potato layers.
25. **More Recipes You Will Love:** If you loved the unique flavors and comforting layers of this pie, here are a few more delightful dessert recipes that I think you'll absolutely love:

SWAPS & NOTES

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TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/okinawan-sweet-potato-haupia-pie-tropical-creamy-indulgence/>