



Pineapple Blackberry Blast

Ingredients:

- 3 large sweet potatoes
- 2 1/2 cups fresh blackberries
- 5 tsp + 1 tsp wild flower honey
- 1 1/2 tsp cinnamon
- 1/2 tsp nutmeg
- 1/2 cup pecans, chopped and toasted
- 1/2 cup shredded, toasted coconut
- 2 cups fresh pineapple, diced in 1/2 inch cubes
- 2 cups water
- 1 cup cream cheese
- (to taste) lemon zest
- (to taste) orange zest
- 1/2 tsp vanilla extract
- 1/2 cup unsalted butter, soft
- 1/2 + 1/4 cup/ 6 oz. confectionary sugar

Instructions:

Gather all ingredients needed to prepare the dessert. Wash the sweet potatoes very well and peel them. Cut them into small to medium sized cubes.

Put the sweet potatoes into a medium sized pot and fill it with water just until the sweet potatoes are barely covered on top. Cover with a lid and bring to a boil on medium heat. Cook the sweet potatoes until easily able to pierce with a fork and strain into a colander.

Place the sweet potatoes into the bowl of the stand mixer with a paddle attachment and beat until smooth, scraping the sides when necessary. If a stand mixer is not accessible, a hand blender or potato masher will work just as well.

While the sweet potatoes are still warm, add the honey, cinnamon, nutmeg, pecans, coconut, and pineapple. Mix until it is incorporated. Remove from the bowl and set aside to cool.

Place the blackberries and water on medium heat in a small saucepot. Cook until the water is reduced and the blackberries are very soft. In a blender, puree the blackberries until it is smooth and there are no chunks. Set aside to cool.

In the stand mixer with the paddle attachment, cream the cream cheese on medium speed until lite and smooth to start the cream cheese frosting. The key is to get the cream cheese the same consistency as the softened butter, or else there will be lumps.

Add the softened butter, zests, and vanilla a little at a time. Scrape well after each addition. Add the confectionary sugar on low speed until it is fully incorporated. Turn on high speed for 2 minutes to aerate.

Fold some of the blackberry puree into the cream cheese frosting just enough to see the streaks. Do not over fold, because then the cream will turn purple. Put the cream cheese frosting in a piping bag with the star tip so you are ready to serve.

In an ice cream cup or small bowl, pipe a thin layer of the cream cheese frosting.. Then drizzle two spoons full of the black raspberry puree. Add two scoops of the sweet potato mixture and pipe another cream cheese layer on top. Two more spoons full of blackberry puree drizzled then place two black berries on top.

Lastly, break the graham cracker into quarters and stick on the sides and you got yourself a lovely dessert!!!

Serving Size: 6 servings

Cook Time: 50 minutes

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