

Vegan Mexi Pie Baking Instructions

I prefer to take my pie out of the freezer the “morning before” I plan to bake for that evening dinner. Alternatively, the “night before” you plan to bake for breakfast (my fav time for it) or lunch.

Dethaw the pie in the fridge. Do not put the pie on the counter to dethaw.

The pie can be baked “from frozen”...it will just take an extra time to bake.

Preheat your oven to 350F or 176C.

Cover the pie with a “tin foil tent” or any oven safe vessel that will cover your pie without disturbing the sweet potato mash.

Bake covered for 40 minutes.

Uncover for an additional 10-20 minutes- until the mash is golden on the edges and the mexi filling is bubbling.

If baking from frozen- add an additional 10-15 minutes in the covered phase of baking.

Enjoy!

Note that all ovens bake differently, so you will have to adjust the baking time for the finished result- bubbling mexi filling and golden edged mash.