
Szn's Sweet Potato Pie Eggrolls With Pecan Praline

5 sweet potatoes
1 1/4 cup dark brown sugar
5 tbsp. cold salted butter
1/2 tsp. vanilla extract
1 tsp. allspice
1 tsp. cinnamon
1/2 tsp. kosher salt
1 pack Nasoya eggroll wrappers
Pinch of powdered sugar (if desired)
1 cup dark brown sugar (for pecan praline sauce)
1 cup heavy whipping cream
1/2 tsp. Kosher salt (for pecan praline sauce)
4 tbsp. salted butter (for pecan praline sauce)
1 tsp. vanilla extract (for pecan praline sauce)
Chopped pecans (as many as desired)

1 Bake sweet potatoes in the oven at 375 degrees for 1 hour, or until the center is soft. Let them cool in the oven, then peel the cooled sweet potatoes.

2 Place peeled potatoes in a mixing bowl, then blend on low. Add all other ingredients, making sure to taste the mixture and adjust to your liking. Place mixture in the fridge and let chill for at least 5 minutes.

3 Create your pecan praline sauce. In a small saucepan on medium-low heat, add butter and stir until mostly melted. Add all other ingredients and stir until sugar is completely dissolved and mixture is smooth. Once completely combined, stir in pecans.

4 Remove egg roll wrappers from package and lay down in a diamond layout. Fill with sweet potato mixture, then roll like a burrito. Fry for 3 minutes at 375 degrees until golden brown.

5 Add the finishing touches! Dust with powdered sugar, drizzle with pecan praline sauce and, for best results, top with a scoop of ice cream of your choice.