



Sweet Potato Dessert Squares

Ingredients:

1 package (18-1/4 ounces) yellow cake mix
1/2 cup butter or margarine, melted
1 egg, beaten

Filling:

3 cups cold mashed sweet potatoes or 2 (15oz.) cans sweet potatoes, drained and mashed
2/3 cup milk
1/2 cup packed brown sugar
2 eggs, beaten
1 tbsp. pumpkin pie spice

Topping:

6 tbsp. butter or margarine
1 cup chopped pecans
1/4 cup sugar
1 tsp. ground cinnamon
Whipped cream and pecan halves (optional)

Instructions:

Set aside 1 cup of the cake mix. Combine remaining mix with butter and egg; spread into a greased 13x9x2-inch baking pan. Whisk filling ingredients until smooth; pour over crust. For topping, cut butter into reserved cake mix until crumbly. Stir in pecans, sugar and cinnamon; sprinkle over the filling. Bake at 350 degrees for 60-65 minutes or until a knife inserted near the center comes out clean. Cool. Garnish with whipped cream and pecan halves if desired. Makes 16 servings.

Serving Size: 16 servings

Cook Time: 60 minutes