

## Sweet Potato Pie Bars

Wait until you taste this yummy sweet potato pie disguised as an incredible bar cookie. The fabulous sweet potato pie filling with a cinnamon crumbly topping is easily cut into squares and watch them disappear.

### Ingredients:

1 (18 1/4-oz.) yellow cake mix, divided  
6 Tbl margarine, melted and divided  
1 egg  
1 1/2 cups mashed cooked sweet potatoes  
1/2 tsp ground nutmeg  
1 tsp ground cinnamon, divided  
1/3 cup sugar  
2 egg whites  
1 (5-oz.) can evaporated milk  
2 Tbl light brown sugar  
1/2 cup chopped pecans

### Instructions:

Preheat oven to 350 degrees. Set aside 1 cup yellow cake mix. In a mixing bowl, blend together remaining cake mix, 4 tablespoons melted margarine, and egg; mix well. Pat mixture into the bottom of a 13x9x2-inch pan coated with nonstick cooking spray. In a separate mixing bowl, combine sweet potatoes, nutmeg, 1/2 teaspoon cinnamon, sugar, egg whites, and evaporated milk until creamy. Pour filling over prepared crust. Mix reserved 1 cup cake mix, remaining 1/2 teaspoon cinnamon, remaining 2 tablespoons melted margarine, brown sugar, and pecans and sprinkle over filling. Bake for 40 to 45 minutes or until filling is set. Makes 24 servings.

### Nutrition:

Per serving: CAL 182 (36% from fat); FAT 7g; PROTEIN 3g; CARB 27g, CHOL 11mg; SODIUM 185mg; SATURATED FAT 2g; DIETARY FIBER 1g

### Credits:

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