

DESSERTS

SWEET POTATO PECAN PIE

1 c. sweet potatoes (mashed)

2 large eggs (divided)

1/4 c. light brown sugar

1/2 tsp. cinnamon

1/4 tsp. nutmeg

3 large egg whites

2/3 c. ALAGA Cane Syrup

1/2 c. sugar

2 tsp. vanilla extract

2/3 c. chopped pecans

1 9-inch deep dish piecrust

Preheat oven to 350 degrees. In a mixing bowl, blend together the sweet potatoes, one egg, brown sugar, nutmeg and cinnamon. Spread evenly in the bottom of the piecrust. In a mixing bowl, beat together the remaining egg, egg whites, ALAGA Cane Syrup, sugar and vanilla until the mixture is frothy. Stir in pecans. Carefully spoon over sweet potato layer. Bake for 50-60 minutes until filling is set around edges or until a knife inserted in the center comes out clean. Cool and serve.