

# DESSERTS

## SWEET POTATO PIE

2 lb. sweet potatoes (peeled and sliced)

1/2 c. butter

3 large eggs

1 c. sugar

1/2 c. sweetened condensed milk

1/2 c. ALAGA Cane Syrup

1 tsp. ground nutmeg

1 tsp. vanilla extract

1 tsp. lemon extract

1 (12-oz.) pkg. frozen deep-dish piecrust (thawed)

Cook sweet potatoes in boiling water to cover 30 minutes or until tender; drain. Beat sweet potatoes and butter at medium speed with an electric mixer until smooth. Add eggs and the next 6 ingredients, beating well. Pour mixture evenly into each piecrust. Bake at 350 degrees on lower rack for 45-50 minutes or until set.