

Purple Sweet Potato Dessert Bar

Oatmeal Crust

- 1-1/3 cups flour
- 1/2 cup firmly packed brown sugar
- 3/4 cup granulated sugar, divided
- 3/4 cup (1-1/2 sticks) cold butter or margarine
- 1 cup old-fashioned or quick-cooking oats,
uncooked
- 1/2 cup chopped pecans

Filling

- 3 cups purple sweet potato mash
- 3/4 cup brown sugar
- 1 Tbsp. pumpkin pie spice
- 3 eggs
- 2/3 cup milk



PREHEAT oven to 350°F.

Crust

1. Line 13x9-inch baking pan with foil; grease foil lining.
2. Mix flour, brown sugar and 1/4 cup of the granulated sugar in medium bowl;
3. Cut in butter with pastry blender or 2 knives until mixture resembles coarse crumbs.
4. Stir in oats and pecans.
5. Reserve 1 cup of the oat mixture; press remaining mixture onto bottom of pan.
6. Bake 15 min.

Filling

1. Place defrosted purple sweet potato mash into a bowl.
2. Add brown sugar, milk, eggs, and spices.
3. Beat on medium speed until mixture is smooth.
4. Pour filling over oatmeal crust
5. Bake for 30 minutes or until knife inserted in center comes out clean.