



Coconut Crust Sweet Potato Pie

Ingredients:

Crust:

- 1 1/4 cups coconut
- 2 Tbl butter, melted
- 2 Tbl margarine, melted

Filling:

- 1 3/4 cup mashed cooked sweet potatoes
- 1 cup frozen whipped topping, thawed
- 1/2 cup powdered sugar
- 1/2 (8-oz.) package cream cheese, softened
- 1 tsp vanilla

Topping:

- 1/4 cup chopped pecans
- 1/4 cup flour
- 1/4 cup brown sugar
- 2 Tbl butter, melted
- 2 Tbl margarine, melted
- 1/2 Tsp ground cinnamon
- Dash of nutmeg

Instructions:

Preheat oven to 325 degrees. For crust, mix coconut, butter, and margarine and press into an 8-inch pie plate. Bake for 10 minutes or until lightly browned. Cool.

To make filling, combine sweet potatoes, whipped topping, powdered sugar, cream cheese, and vanilla in a mixing bowl. Beat with an electric mixer until smooth. Pour filling into cooled crust.

Combine topping ingredients and stir well. Spread topping over pie. Bake at 325 degrees for 10 to 15 minutes. Switch to broiler and broil 1 minute or until topping is bubbly. Chill thoroughly before serving.

Serving Size: 8 servings

Cook Time: 25 minutes