



Heavenly Yam Delight

Ingredients:

- 1 cup all purpose flour
- 1/4 cup plus 2/3 cup confectioners' sugar
- 1/3 cup chopped pecans
- 7 tbsp. margarine
- 1 (8oz.) package fat free cream cheese
- 1 (8oz.) container fat free frozen whipped topping, thawed and divided
- 2 (15 oz.) can yams (sweet potatoes) drained or 2 cups fresh sweet potatoes, cooked and cut into chunks
- 1/4 cup sugar
- 1/2 tsp. ground cinnamon

Instructions:

Preheat oven to 350 degrees. In large bowl, combine flour, 1/4 cup confectioners' sugar, pecans and margarine. Press into bottom of 13x9x2 inch baking pan. Bake 20 minutes. Set aside to cool. In mixing bowl, mix cream cheese and 2/3 cup confectioners' sugar until creamy. Fold in 3/4 cup whipped topping. Spread cream cheese mixture over cooled crust. In mixing bowl, beat sweet potatoes, sugar, and cinnamon until smooth. Spread over cream cheese mixture. Top with remaining whipped topping. Refrigerate.

Serving Size: 16 servings

Cook Time: 30 minutes

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