

# It's Time For Sweet Potato Pie



(NAPSA)—While sweet potatoes abound, delight your family and guests with this tasty pie. It's an easy recipe made even easier with a frozen pie crust that's ready to bake in its own disposable pan. Bake ahead and refrigerate for your next fall gathering.

## Layered Cream Cheese-Sweet Potato Pie

**1 Pillsbury Pet-Ritz frozen deep dish pie crust**

### Cream Cheese Layer

**1 package (8 oz.) cream cheese, not softened**

**¼ cup granulated sugar**

**1 egg**

**1 teaspoon grated orange peel**

### Sweet Potato Layer

**1 cup mashed, cooked sweet potatoes (about ¾ lb. uncooked)**

**⅝ cup half-and-half**

**½ cup packed brown sugar**

**1 teaspoon grated orange peel**

**½ teaspoon ground cinnamon**

**¼ teaspoon ground ginger**

**¼ teaspoon ground nutmeg**

**⅛ teaspoon salt**

**1 egg**

**Place cookie sheet on oven rack. Heat oven to 350° F. In small bowl, beat cream cheese and sugar on low speed until well blended. Add egg; beat well. Stir in orange peel. Set aside.**

**Place sweet potatoes in food processor; cover and process until smooth. In large bowl, beat sweet potato layer ingredients with wire whisk. Spread cream cheese mixture in frozen pie crust. Carefully spoon sweet potato mixture over cream cheese mixture.**

**Bake on cookie sheet 50 to 60 minutes or until set and knife inserted near center comes out clean. Cool 30 minutes. Refrigerate until chilled, 3 to 4 hours. Store covered in refrigerator. 8 servings.**

**Tip: To prevent the layers from blending, do not soften the cream cheese prior to mixing. If preparing the recipe with the Pumpkin Spice Packet (included in Pet-Ritz pie crust packages during winter 2005), eliminate the spices and salt. Serve with sweetened whipped cream, if desired.**

**High Altitude (3500-6500 ft): Heat oven to 375° F.**