

Cream Cheese-Sweet Potato Pie

(submitted by PJ)

Cream cheese layer

1 package (8oz) cream cheese, not softened

1/4 cup granulated sugar (I used spenda)

1 egg

1 teaspoon grated orange peel

1 deep dish pie crust

Sweet Potato Layer

1 cup mashed sweet potatoes

2/3 cups half & half

1/2 cup brown sugar (I used Splenda brown sugar)

1 teaspoon grated orange peel

1/2 teaspoon ground cinnamon

1/4 teaspoon ground ginger

1/4 teaspoon ground nutmeg

(I used 1 teaspoon pumpkin pie seasoning, instead of the above 3 ingredients)

1/8 teaspoon salt

1 egg

Place cookie sheet on oven rack. Heat oven to 350 degrees. In a 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 a large bowl, beat sweet potato layer ingredients with a wire whisk. Spread cream cheese mixture in frozen pie crust. Carefully spoon sweet potato mixture over cream cheese mixture.

Bake on cookie sheet 50-60 (it took longer in my oven) minutes or until knife inserted near center comes out clean. Cool for 30 min, refrigerate 3-4 hours. serve with whipped cream on top.