



**SWEET POTATO PECAN SQUARES**

**24 Portions**

12 Oz. PREPARED PIE CRUST  
 24 PATTIES BRIGHT HARVEST CANDIED YAM PATTIES  
 4 EGGS  
 1 Quart CHOPPED PECANS  
 2 1/3 CUP BROWN SUGAR  
 1/2 CUP CORN SYRUP  
 1/2 CUP MOLASSES  
 1/2 CUP MELTED BUTTER  
 1 Tbsp. VANILLA EXTRACT  
 1 tsp. GRATED ORANGE PEEL  
 1 tsp. SALT  
 SWEETENED WHIPPED CREAM (AS NEEDED)

**Weights**

12 Oz. PREPARED PIE CRUST  
 1 lb. BRIGHT HARVEST CANDIED YAM PATTIES  
 1 lb. EGGS  
 4 Oz. CHOPPED PECANS  
 4 Oz. BROWN SUGAR  
 1/4 lb. CORN SYRUP  
 1/2 CUP MOLASSES  
 1/2 CUP MELTED BUTTER  
 1 Tbsp. VANILLA EXTRACT  
 1 Tsp. GRATED ORANGE PEEL  
 1 tsp. SALT  
 SWEETENED WHIPPED CREAM (AS NEEDED)

**METHOD:**

1. BAKE PREPARED PIE CRUST IN BOTTOM OF 12x10x2 INCH BAKING SHEET AT 425 DEGREES FOR 10 MINUTES OR UNTIL GOLDEN.
2. ARRANGE YAM PATTIES IN A SINGLE LAYER OVER BAKED CRUST.
3. BEAT EGGS IN A LARGE MIXING BOWL; STIR IN REMAINING INGREDIENTS EXCEPT WHIPPED CREAM UNTIL WELL MIXED
4. POUR PECAN MIXTURE EVENLY OVER YAM PATTIES; BAKE AT 375 DEGREES FOR 35 TO 40 MINUTES OR UNTIL FILLING IS SET. COOL
5. CUT INTO 2 INCH SQUARES AND SERVE WITH A DOLLOP OF SWEETENED WHIPPED CREAM

SERVING SIZE: APPROX. 1 PATTY