



Sweet Potato Cheesecake

Yield: 8-12

Ingredients...

- 1.5 lbs. Cream Cheese, softened
- 1.5 lbs. Sweet Potatoes (baked in the skin, pulp removed)
- 1 12 oz. can Sweetened Condensed Milk
- 2 T All Purpose Flour
- 3 each Eggs, large
- 1 tsp. Vanilla Extract
- 1 T Cinnamon, ground
- 2 fluid oz. King Syrup
- Graham cracker pie crust shell

To Prepare...

Preheat oven to 350 degrees.

Place cream cheese in a mixer fitted with a paddle. Mix on slow speed and add sweet potato until potatoes are totally incorporated with the cream cheese. Add all remaining ingredients and continue to mix on slow speed, being careful not to beat too much air into the mixture.

Over-mixing the batter will make the cheese cake souffle.

Place the batter into preferred pie shell and place in the center of the oven. Bake for one hour and twenty minutes. The cake will be slightly "wobbly" in the center when done, similar to that of Jello.

Let the cheesecake cool completely and refrigerate if not serving within four hours.
Serve with cinnamon whipped cream and caramel sauce.

Chef's Tip: A regular unbaked pie crust works as well, or for a twist, crush a few gingersnaps in a food processor and add two tablespoons of melted butter and sugar, and press into a pie pan for a special occasion.