

Stokes Purple® Oatmeal Crust Dessert Bar

Oatmeal Crust

- 1-1/3 cups flour
- 1/2 cup firmly packed brown sugar
- 1/4 cup granulated sugar
- 3/4 cup (1-1/2 sticks) cold butter or margarine
- 1 cup old-fashioned or quick-cooking oats, uncooked
- 1/2 cup chopped pecans

Filling

- 3 cups Stokes Purple sweet potato
- 3/4 cup brown sugar
- 1/2 cup granulated sugar
- 1 Tbsp. pumpkin pie spice
- 3 eggs
- 2/3 cup milk

In pot, cover potatoes with water.
Boil for 45 minutes until fork goes all the way through.
Peel* and add to mixing bowl.
Preheat oven to 350 degrees.



Crust

1. Line 13x9-inch baking pan with foil; grease foil lining.
2. Mix flour, brown sugar and granulated sugar in medium bowl.
3. Cut in butter with pastry blender or two knives until mixture resembles coarse crumbs.
4. Stir in oats and pecans.
5. Reserve 1 cup of the mixture for topping.
6. Press remaining mixture onto bottom of pan.
7. Bake 15 min.

Filling

1. In large bowl place purple sweet potato, brown sugar, granulated sugar, milk, eggs, and pumpkin pie spice.
2. Mix until smooth.
(For best results use an immersion blender or food processor to liquefy ingredients)
3. Pour filling over oatmeal crust.
4. Sprinkle the reserved cup of mixture over top.
5. Bake for 30 minutes or until knife inserted in center comes out clean.

*If using a mixer, sweet potato should be peeled. If using a food processor, peeling is unnecessary.