

Sweet Potato Pie

1/4 cup butter

1 pound sweet potatoes, cooked and peeled

1 (14 oz.) can **Eagle Brand® Sweetened Condensed Milk**

1 teaspoon grated orange peel

1 teaspoon vanilla extract

1 teaspoon ground cinnamon

1 teaspoon ground nutmeg

1/4 teaspoon salt

2 large eggs

1 (9-inch) unbaked pie crust

HEAT oven to 350°F. Beat sweet potatoes and butter in large bowl until smooth. Add sweetened condensed milk, orange peel, vanilla, cinnamon, nutmeg, salt and eggs; mix well. Pour into crust.

BAKE 40 minutes or until golden brown. Cool. Garnish as desired with whipped cream or marshmallow meringue.

Marshmallow Meringue:

3 egg whites

1/2 tsp vanilla extract

1/8 tsp salt

1/4 cup sugar

1 (7 oz) jar marshmallow creme

Beat egg whites, vanilla, salt with electric mixer at high speed until foamy. Gradually add sugar, 1 Tbsp at a time; beat until stiff peaks form. Beat in 1/4 of the marshmallow creme into egg white mixture; repeat 3 times until all of the marshmallow creme has been used, beating until smooth (about 1 minute). Spread over pie.

Bake at 400 degrees until lightly browned.