

SWEET POTATO PUDDING (full pan size)

1. 6 lbs. grated sweet potato
 2. 6 c. sugar
 3. 1 c. melted butter or margarine
 4. 4 c. milk
 5. 8 eggs, beaten
 6. 1.5 heaping tsp. allspice
 7. 1.5 heaping tsp. Nutmeg
 8. 1.5 heaping tsp. ginger
 9. 1 tsp. of salt
1. Combine sugar, butter, milk, eggs and spices;
 2. Add peeled sweet potatoes as they are grated or processed to keep potatoes from turning dark;
 3. Mix well.
 4. Bake in large baking pan that has been greased with butter/margarine.
 5. Cook on low heat (appr. 275 degrees fahrenheit) for appr. 6 hours, or until fully cooked through and through.