

SWEET POTATO PUDDING (smaller size)

1. 2 lbs. grated sweet potato
2. 2 c. sugar
3. 1/4 c. melted butter
4. 1 c. milk
5. 3 eggs, beaten
6. 1/3 c. milk
7. 1/2 tsp. allspice
8. 1/2 tsp. ginger
9. 1/2 tsp. nutmeg
10. Pinch 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.