



Sweet Potato Pudding

Ingredients:

3 lbs. sweet potatoes, grated
1/2 tsp. fresh grated nutmeg
1 inch piece fresh ginger, grated
1 1/2 cups packed brown sugar
1 tsp. salt
1 (14-ounce) can sweetened condensed milk
1 tsp. vanilla extract
1 1/2 cups water
1 cup butter softened

Instructions:

Preheat oven to 375 degrees. Butter a 9-inch square pan. In a large bowl, mix the grated sweet potatoes, nutmeg, ginger, brown sugar and salt. In a medium bowl, combine the milk, vanilla, water and butter. Mix with the sweet potato mixture and pour into the buttered pan. Bake until center is set, about 1 1/2 hours. Makes about 20 servings.

Serving Size: 20 servings

Cook Time: 1 hour 30 minutes