

Grated Sweet Potato Pudding – by Mrs. Fern Campbell

4 cups raw sweet potatoes (grated)
½ cup butter
½ cup sugar
1 cup cane syrup
1 cup sweet milk
3 eggs (well beaten)
½ tsp ground cloves
1 tsp ground allspice
1 tsp ground cinnamon



Melt butter in a heavy skillet. Mix all remaining ingredients, adding eggs last. Bake in 350° oven. When crusted around top and edges, turn the mixture over by spoon. Do this two times. Let brown the last time. Takes about 40 minutes to bake. Serve with sweetened and flavored whipped cream.

- ❖ This recipe is from *Dedication Day Recipes*, a book of recipes from the Famous Basket Luncheon at the Kate Duncan Smith DAR School in Grant, Alabama. It was featured in the *PATRIOTE*-News September, 2020.