



SWEET POTATO PUDDING

INGREDIENTS

- 1/4 c butter
- 1/2 c granulated sugar
- 1/4 c Sweet Autumn
- 2 eggs
- 1/4 tsp salt
- 1 1/2 c half and half
- 2 1/2 c sweet potatoes, raw, grated

DIRECTIONS

- 1 Preheat oven to 400° F.
- 2 Cream butter, sugar and Sweet Autumn.
- 3 Mix in eggs, salt and half and half.
- 4 Fold in grated sweet potatoes.
- 5 Pour into buttered, shallow baking dish.
- 6 Bake 1 hour.
- 7 Serve immediately.

YIELD *4-6 servings*