



INSPIRED BY AFRICAN AMERICAN GARDEN
THE CARIBBEAN EXPERIENCE

SWEET POTATO PUDDING WITH COCONUT CUSTARD

(contains: coconut, milk, eggs & gluten)

INGREDIENTS

- 1/2 cup dark brown sugar
- 1/2 cup all purpose flour
- 1/2 cup dark raisins
- 1 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1/2 tsp ground allspice
- 1/2 tsp kosher salt
- 1 cup coconut milk
- 1/2 cup evaporated milk
- 1/2 cup condensed milk
- 2 eggs beaten
- 1 tsp vanilla extract

INSTRUCTIONS

1. Preheat oven to 350 degree F.
2. In a large bowl, combine grated sweet potato, brown sugar, flour, raisins, cinnamon, nutmeg, allspice, and salt.
3. In a separate bowl whisk together coconut milk, evaporated milk, sweetened condensed milk, eggs, and vanilla extract.
4. Pour the milk mixture over the sweet potato mixture and stir until well combined.
5. Pour the mixture into a greased baking dish.
5. Bake in a preheated oven for 1 hour or until set and golden brown on top.
7. Remove from oven and let it cool.
8. Serve warm or chilled.

