

Sweet Potato Pudding

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This sweet potato pudding is a delicious and easy side dish perfect for any meal. The Autumnal side dish is easy to make and can be prepped ahead of time for dinner parties or weeknight dinners, and the simple, comforting ingredients guarantee it will be a hit with everyone.

Ingredients:

3 medium sweet potatoes
4 cups of whole milk
1 cup of cane sugar
1 can of condensed milk
1/4 teaspoon of cardamom powder
1 tablespoon of brown sugar
1 tablespoon of unsalted butter
Blanched almonds and raisins

Directions:

1. Peel sweet potatoes and cut into small bite-sized squares. Set aside.
2. In heavy bottomed skillet bring the milk to a boil. Add sweet potatoes and lower heat. Continue to cook until sweet potatoes are cooked completely through. Remove from heat and mash sweet potatoes until smooth.
3. In a separate skillet, melt butter. Add blanched almonds and raisins and cook over low heat until they are light brown. Remove from skillet and set aside.
4. In same skillet add brown sugar and cardamom and stir until brown sugar is just melted. Add mashed potatoes, condensed milk, and sugar. Stir to combine. Cook over medium heat until consistency is desirably thick.
5. Remove from heat and transfer to a large serving bowl. Garnish with almonds and raisins and chill for 4 hours or overnight. Serve with a dash of heavy cream on top.

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