

SOUTHERN SWEET POTATO CUSTARD

Ingredients

1 can (16 oz) cut sweet potatoes, drained
1 can (12 oz) evaporated milk, divided
½ cup packed brown sugar
2 eggs, lightly beaten
1 tsp ground cinnamon
½ tsp ground ginger
¼ tsp salt
1 ¼ cups water
Whipped cream
Ground nutmeg

Directions

1. Combine sweet potatoes and ¼ cup evaporated milk in food processor or blender; process until smooth. Add remaining milk, brown sugar, eggs, cinnamon, ginger, and salt; process until well blended. Pour into 6- to 7-inch (1 1/2-quart) souffle dish or round baking dish that fits inside Instant Pot. Cover dish tightly with foil.
2. Pour water into pot. Place souffle dish on rack; lower rack into pot.
3. Secure lid and move pressure release valve to Sealing position. Press Manual; cook at high pressure 40 minutes.
4. When cooking is complete, use natural release for 10 minutes, then release remaining pressure. Uncover; let stand 30 minutes.
5. Remove souffle dish from pot. Remove foil; cool 30 minutes. Top with whipped cream and nutmeg.

Serves: 4