Chinese Sweet Potato Pudding

Ingredients

- 200g castor sugar
- 500g sweet potato
- 500g self-rising flour
- 4 tsp baking powder
- 2 eggs (beaten)
- 200g coconut milk

Method

Peel sweet potato. You must do this quickly as we have a lot of steps to get through.

Chop sweet potato into small chunks. Use safe knife skills.

Place chopped sweet potato to large pot on stove, add boiling water.

Measure castor sugar.

Crack eggs into small bowl and beat.

Measure flour and baking powder, sift into bowl.

Drain Sweet potato and mash with stick blender. Do not place fingers anywhere near blades.

Add all ingredients (except Coconut milk) to one large bowl and mix well.

Add coconut milk to the mixture and stir well.

Place the batter, one spoon at a time into paper cups.

Boil a large jug of water, add to large steaming pot.

Steam the paper cups for 20 minutes.