

## Lucy Stapleton

I remember growing up on Nevis. On Easter Sunday, all the girls had their new dresses... actually two dresses - one for the morning service and one for the evening. My dad was busy from Friday butchering the pig. Dinner on Easter Sunday was always very special.



We always had sweet potato pudding on Easter Day. We made it on the Saturday, of course.

### Sweet Potato Pudding

*3 large sweet potatoes*  
*1 lb self-raising flour*  
*1/2 lb sugar*  
*1 nutmeg (grated)*  
*Dash of vanilla essence*

Peel and grate three large sweet potatoes. Squeeze out some of the juice and place the grated sweet potato in a large mixing bowl. Add the other ingredients.



We used to cook this outside over an open fire. You'd heat the tin and grease it, pour the mixture in and let it stand for fifteen minutes. Put on the lid and place the tin on the fire. Scoop out some of the coals and spread them on top of the tin. Leave for about an hour, then take from the fire and remove the lid.