

## Desserts of the World: Haiti

Presented August 20, 2019, by Claudia Hawkins-Moise

### Pain Patate

#### Ingredients

- 1 large **WHITE** sweet potato
- 1 can evaporated milk
- 1 can coconut cream
- ¼ cup butter
- 1 cup brown sugar
- 2 Tablespoons vanilla extract
- ½ teaspoon salt
- 1 ripe banana
- 1 teaspoon ginger
- 1 teaspoon nutmeg
- 1 teaspoon cinnamon
- ½ cup raisins
- ½ cup Haitian rum (Barbancourt preferred)

#### Directions

1. Preheat oven to 350 degrees.
2. Peel and cut the sweet potato into small, manageable chunks for shredding. Shred sweet potato – you should have about 3 cups.
3. Put 3 cups shredded sweet potato into a large cooking pot. Add evaporated milk, coconut cream, brown sugar, salt, nutmeg and butter.
4. Bring mixture to a boil, and boil for 45 minutes.
5. While mixture is shimmering (slightly boiling), soak ½ cup of raisins in ½ cup of Haitian Rum (you can substitute ½ cup of water for the rum).
6. After 45 minutes, mash ripe banana in a small dish and add to the shimmering mixture.
7. Add soaked raisins to the mixture.
8. Add ginger, vanilla and cinnamon. Stir well and allow mixture to cook for 10 to 15 more minutes. Mixture should be thick like cake batter.
9. Placed mixture in a glass or nonstick 9x12 baking dish. Cook for 1 hour at 350 degrees.
10. Remove and allow to cool.

Tip: Allow Pain Patate to sit in the refrigerator for 24 hours before serving.

