



Milk Pudding

Ingredients

- 8 eggs
- 1 litre full cream milk
- 1 cup flour
- 1.5 cups white sugar
- 1 lemon zest
- 1 teaspoon of vanilla essence

Method

Prepare the cake mould (must have a lid)

- Coat mould with caramelised sugar (white sugar heated in a pan until syrup)
- This must be done quickly as the caramelized sugar solidifies fast.

Mix ingredients in bowl

- Place sugar in a bowl
 - Add eggs one at a time and mix
 - Add flour and mix
 - Add milk and mix
 - Add vanilla essence and lemon zest
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- Pour contents of bowl in the mould and place lid on
 - Place the mould in a "bed" of water (oven dish with water) and bake for 1 hour on 180 degrees
 - When ready and pudding is set, place on plate and decorate around with dollops of fresh whipped cream and fruit salad pieces.