Caramel Pudding

Ingredients

Caramel: 1 cup sugar 1 cup water

Mixture: 1 tin condensed milk 1 tin water (use condensed milk tin) Vanilla 8 eggs

Method: Prepare caramel. Boil sugar and water until it turns golden brown and pour into mould or dish.

Now prepare mixture. Mix condensed milk and water with vanilla. Add beaten eggs into mixture and mix well. Strain mixture into mould/dish. Cover the dish with aluminum foil.

Place mould/dish in baking tray with a little water and bake in oven at low heat for about an hour or until done. (Test with a fork - if pudding is firm it is ready).

Turn out pudding from mould on to dish. If you have baked the pudding in a dish, you can leave it as is.