

Bread Pudding 2

Written by Mother's Touch

Ingredients

Quantity	Measure	Ingredients
Half	Teacup	Almonds
Half	Kilogram	Bread, White
50	Grammes	Butter
1	Teaspoon	Caraway Seeds -
3	Whole	Eggs
2	Teacup	Milk
Half	Teacup	Plums
A	Little	Salt
Half	Teacup	Sugar
1	Teaspoon	Vanilla Essence

Method

Break the bread into pieces, soak it in milk, for fifteen minutes. Pick and wash plums, peel the almonds and cut into slices; clean Caraway seeds. Mix the sugar and soaked bread mash well. Add to the slightly beaten eggs, plums, almonds, Caraway seeds, vanilla and salt to taste, then the butter. Mix well. butter a bowl, pour the mixture in it. Steam for one and a half hour till boiled. Poke a knife or form through the pudding and if after removing it, the pudding has not stuck to it, it is considered to have been boiled. Serve with a pudding sauce.