

Bread Pudding

Written by Mother's Touch

Ingredients

Quantity	Measure	Ingredients	Description
200	Grammes	Bread, White	Slices without
1	Teacup	Milk	for soaking
3	Tablespoon	Sugar	Mix sugar and
2	Tablespoon	Butter	Mix well
1	Tablespoon	Almonds	Peel Almonds
A	Few	Plums	Pick and wash
1	Teaspoon	Nutmeg	Powdered.
1	Pinch	Salt	

Method

Cut the bread, and soak it in milk for 15 minutes.

While the bread is soaking pick and wash the plums. peel Almonds and cut in slices.

Mix sugar and soaked bread and mash well. Add plums, almond slices, nutmeg powder and salt to taste, with some butter and mix well.

Apply butter to the inside of a bowl and pour the mixture into the bowl. Steam for one hour in the Thondor, or flat pressure cooker, till cooked. Pressure cooker steams very fast. When cooled, remove the dish. Serve with pudding sauce.