

# **Golden Bread Pudding**

**- Ymt Vini Jacob**

Condensed milk - 1 tin

Milk - 2 tins

Egg - 4

Bread - 2 slices

Lime - ½

Vanilla Essence- ½ tsp.

Pineapple - 1

Sugar

## **Method**

Caramelize 2 tbsps of sugar and pour into pudding bowl.

Cut pineapple and stew with sugar.

Beat egg yolk. Add condensed milk.

Toast bread with little butter. Soak bread in lukewarm milk for ½ hour. Add egg yolk mixture, lime juice and essence. Pour into pudding bowl and bake till set.

Spread pineapple pieces on top. Beat egg white with 1 tbsp sugar till firm. Add 2-3 drops of lime juice and ½ tsp vanilla essence. Pour over pudding and bake till golden brown

## **Editor's note :**

This is one of the 1st prize winner Recipe of the Nestle's Milkmaid Contest on 17/08/98.