



Caramel Pudding From Carmel

Ingredients:

Condensed Milk - 1 can

Evaporated Milk - 1 can

Milk - ½ cup

Vanilla essence - 2-3 drops

Sugar - 3 tsp

Eggs - 2 counts

Baking dish

Method:

In a pan heat 3 tsp of sugar with few drops of water, till it turns into a dark brown caramel.

Pour the caramel into a pan and let it cool.

Now open all the cans, add them to a blender, now add eggs, milk, vanilla essence.

Blend everything together and now pour it into the baking dish with caramel.

Bake it for 40 minutes at 327 F. Take it out and let it cool.

Enjoy!!! That's it.

Servings:

Enough for 6 people. Adjust as needed.