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## Ingredients for Bread Pudding

- Bread ☐ 10 Slices
- Egg ☐ 2
- Powdered Sugar ☐ 1/2 cup
- Vanilla Essence ☐ 1 tsp
- Melted Butter ☐ 2 tbsp
- Milk ☐ 1.5 cups [360-375 ml]
- Cardamom Powder ☐ 1/2 tsp
- Sugar ☐ 4 tbsp

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## Step 1 - Batter Preparation

- ☐ Take ten slices of bread with the edge removed.



- ☐ Break them into pieces.



- ☐ Blend them to get bread crumbs.



- ☐ Take 2 eggs.



- ☐ Beat them well in a bowl.



- ☐ Add 1/2 cup of powdered sugar.



- ☐ Keep this stuff aside for 10 minutes.



- ☐ Add the bread crumbs and mix them.



- ☐ Add 1/2 tsp of cardamom powder, and mix it well.



- ☐ Pour 360 to 375ml of milk into it.



- ☐ Add 2 tbsp of melted butter, and mix it well until sugar dissolves.



- ☐ Add 1 tsp of vanilla essence.



## Step 2 - Making Caramel

- ☐ Add 4 tbsp of sugar to a pan. Turn the flame on with medium heat.



- ☐ Heat until it gets light brown color. Take care that it does not burn to avoid a bitter taste.



- ☐ Transfer it immediately to the mould.



- ☐ Spread it evenly and pour the prepared batter over it.



- ☐ Cover it with aluminum foil. Prick the aluminum foil with a knife.



## Step 3 - Making Bread Pudding

- ☐ Boil water in a vessel. Put a stand in between.



- ☐ Place the mould over it.



- ☐ Steam it for 40-45 minutes at low heat.



- ☐ Check it with a knife by pricking the pudding, and the knife comes out clean.



- ☐ Cover with lid the placed cake pan and cook for 35-45 minutes with low heat.



- ☐ Check with a knife or toothpick by pricking. The toothpick or the knife comes out clean.



- ☐ Now, the Bread Pudding is ready to serve!

