

Caramel Custard Pudding



Indulge in the rich, creamy delight of this easy Caramel Custard Pudding. This classic dessert combines smooth, velvety custard with a golden caramel layer.

Recipe supplied by Pauls.

Ingredients

120g (6 tbsp) caster sugar

1 tbsp water

600g Pauls Vanilla Custard

4 slices white bread, processed into fine breadcrumbs

Method:

1. Preheat oven to 160°C.
2. Place the sugar and water in a small pot and heat until sugar has dissolved and caramel has formed (approx. 6 mins).
3. Pour the caramel carefully into a 1L round baking dish and coat the base and walls of the dish evenly. Set aside.

4. Mix the custard with the breadcrumbs. Pour the mixture into the baking dish.
5. Place the baking dish in a water bath and carefully place in the oven.
6. Cook for 30 minutes.
7. Remove from oven and cool before serving. Invert onto a serving plate. Serve with extra custard.