



## Coconut Custard Pudding

This is a very good pudding and very easy to make. Everything gets mixed up in the one bowl, then separates out into layers during baking, giving a thick layer of custard with a crispy coconut topping. Serves 6 - 8

4 eggs  
170g caster sugar  
60g softened butter  
85g plain flour  
¼ tsp salt  
½ tsp baking powder  
400ml can coconut milk  
1 tsp vanilla essence.

1. Heat the oven to 180C/350F/Gas4
2. Grease an ovenproof dish approx. 23cm diameter with high sides.
3. Beat all the ingredients together and pour into the dish. Bake for 50 mins.
4. Remove from the oven and set aside to cool.  
Eat warm or cold.



## Hints, Tips and Adaptations

*Use non dairy spread to make this pudding dairy free.*

*Try using cornflour or coconut flour for a gluten free alternative.*

*Use any kind of milk instead of coconut.*

*Don't scrimp on the vanilla!*