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Coffee Custard Pudding

Ingredients

2 tsp baking powder
4 eggs
1 1/2 cup cake flour
2 cups buttermilk
4 tbsp butter
1 cup sugar
1 tsp vanilla essence
1 tsp coffee essence

Preparation

1. Preheat oven to 180 degrees C or 356 degrees C.
2. Then lightly grease an ovenproof dish with butter.
3. To start off with, first mix the vanilla essence, butter and sugar together in a large bowl.
4. After that crack in one egg at a time.
5. Mix well each time.
6. Following that add the sieved baking powder into the mixture.
7. Then incorporate the buttermilk into the bowl.
8. Pour into the buttered dish and bake for around an hour - you can keep it in 5 to 10 minutes longer if you want.
9. You can serve cold or warm with some hot custard sauce or double cream (whipped slightly).

Cooks Note