



Posted on 9 October 2012
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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
