



Caribbean Upside Down Pudding

Ingredients


- g Papaya
- Mediums Lime
- Mediums Lemon Zest
- g Sugar
- g Brown sugar
- g Butter
- g Flour
- g Grated coconut
- tbsp MAGGI coconut milk powder
- Mediums Egg
- tbsp Baking powder
- g Grated coconut
- tbsp Milkmaid
- tsp Vanilla essence
- g MAGGI coconut milk powder
- mL Water
- mL Fresh cream

Instructions

1. Peel and deseed the papaw. Cut into slices and arrange them at the bottom of a baking tray.
2. Pour the lime juice over the papaw and let it soak for about 2-3 hours.
3. Drain the lime juice from the baking tray leaving the papaw at the bottom.
4. Keep the lime juice aside to spray the pudding after it's baked.
5. Sprinkle about 2 tbsp of brown sugar on the papaw.
6. Beat the butter and the remaining brown sugar well using a beater.
7. Beat in the eggs one at a time.
8. Add the desiccated coconut, MAGGI Coconut Milk Powder, baking powder and lime zest. Beat well.
9. Pour the mixture on top of the sliced papaw in the baking tray.
10. Bake at 180 `C
11. Take the pudding out of the oven and prick using a toothpick. Spray a little sugar dissolved in lime juice over the pudding.
12. Garnish the pudding with the coconut sauce and sprinkle some finely grated coconut on top.
13. Add condense milk, MAGGI Coconut Milk Powder, vanilla essence to the warm water and stir well. Let the mixture cool.
14. Once the mixture cools down to room temperature stir in the beaten fresh cream, and refrigerate.

Nutrition

Carbohydrates	44.8 g
Energy	431.06 kcal
Fats	26.92 g
Fiber	2.56 g
Protein	7.48 g
Sodium	230.28 mg
Sugars	36.23 g

 267 Minutes

 8 Portions