



## **Creme Caramel**

**Quick and easy in the pressure cooker!**

### **Ingredients:**

1 cup Sugar

4 tbs Water

1 415g (1 tin) Condensed milk

415g full cream Milk

4 Eggs

1 tsp Vanilla Essence

### **Directions:**

Place the sugar and water into a 20cm round cake tin on a low heat on top of the stove and stir while heating.

When sugar and water have formed a caramel mixture, swirl the caramel around the cake tin covering all the sides.

Beat the condensed milk, full cream milk, eggs and vanilla essence together and when completely smooth pour into cake tin.

Place 3 to 4 cups water into your pressure cooker, then place caramel tin on top of the tripod.

Cook on pressure one for 15 minutes.

Allow to cool before inverting onto a serving platter and refridgerate until chilled.

Serve with whipped cream and your choise of berries.