



## Sago Pudding

**Servings:** 4-6

**Prep Time:** 15min

**Cook Time:** 20-25min

### Ingredients

- 1 cup sago
- 1 litre milk (4 C)
- pinch salt
- $\frac{3}{4}$  C sugar
- 4 eggs
- 1 teaspoon vanilla essence
- butter
- Apricot jam

### Directions

1. Pre-heat oven to 180 degree C
2. Boil sago, milk, salt and sugar till the sago is transparent
3. Let it cool down a bit
4. Stir in the butter
5. Add slightly beaten egg yellow and vanilla essence
6. Put into greased casserole dish, dot with apricot jam
7. Beat the egg whites this stiff with 6 tblsp sugar
8. Spoon it on top of the apricot jam
9. Bake at 180 degrees C for 20 -25 minutes till light brown
10. Serve warm with cream, custard or ice-cream.