## Milk pudding

NIBBLEDISH CONTRIBUTOR

## Ingredients

1. Milk $400 \mathrm{cc}(13 / 4$ cup) 2.3 tbsp sugar 3.5 g gelatin 4 . vanilla extract

## Instructions

1. In medium saucepan over medium heat, heat $50 \mathrm{cc}(1 / 4 \mathrm{cup})$ milk until bubbles 2 . just before boiling and sugar into it. 3. stop heat, dissolve the gelatin. 4.Mix remaining milk(1 2/4cup)and vanilla extract. 5.mold this into containers, and harden with refrigerator (For about three hours). 6.cutting that is easy to eat. 7.Serve with favorite fruit.
