



Recipe for Sudan

Crema Caramela

8 eggs
1 quart milk
1 oz butter
1 tablespoon vanilla or banana extract
1/2 cup sugar
Maraschino or candied

In a 2-quart bowl, beat eggs with milk and sugar until mixture is frothy. Add butter and vanilla, or banana extract to a 1 1/2 quart aluminum cake pan. Melt 1/2-cup sugar and burn to caramel stage. Rotate the pan to spread caramel all around the sides. Beat the egg mixture again. Pour it quickly into the cake pan. Cover the pan with aluminum foil which has been well buttered on the under side. Place the pan in a larger pan half filled with water, as you would do a custard. Bake at 350 degrees Fahrenheit for 30 minutes.

Remove the cover and test it with a knife. When the knife comes out clean, the custard is done. Chill the custard until it's thoroughly cold. Turn the Caramela out onto a 10 to 12 inch platter and garnish with maraschino or candied cherries on the top and sides.