

DUMPLING PUDDING WITH CONDENSED MILK

Prep time: 10 minutes

Cook time: 15-20 minutes

Serves 4 people



INGREDIENTS

8 cups cake flour

20g yeast

385g condensed milk

250ml cooking oil

2 teaspoons salt

2 teaspoons sugar

1 tablespoon butter

150g chocolate, for serving

INSTRUCTIONS

1. Stir together flour, yeast, sugar and salt in a medium-sized bowl.
2. Add one tablespoon butter and use your fingertips to combine with the flour until crumbly.
3. Mix in the oil and knead until the dough is soft and smooth.
4. Divide dumpling dough into portions. Set aside to rise for 15-20 minutes.
5. Place in an ovenproof dish, cover with condensed milk, and bake for 15-20 minutes.
6. Melt chocolate and drizzle over dumplings to serve.