



# STEAMED EGG BREAD

## YOU NEED:

- 4 large eggs
- 250g sugar
- 250g flour
- 100ml 7-up

## TO DO:

Beat the eggs and sugar on high speed until the mixture looks creamy. Slowly stir in the flour, 7-up and vanilla essence. Pour into a lined cake pan and steam on high heat for about 1 hour until the bread rises and feels firm to the touch. To test if the bread is done, insert a wooden skewer into the centre. If it comes out clean, remove from the steamer. Serve warm or cold, by itself, or toasted and spread with butter.

***SERVES: 4***

***RECIPE: HOLIDAY FUN!***