**MilkMaid**

**Ingredients**:

* Milk – 500ml
* Sugar – 200g

**Directions**:

* Add Milk(prefer to use tonned milk) and sugar in pan.
* Put pan on medium flame and start to stir it.
* Stir it regularly so that it don’t stick to pan.
* After 7 to 10 min, Consistency of milk will become thick.
* Stir it for few more min, and then Milkmaid is ready!!!