**Caramel Pudding**

1 tin condensed milk (300 g)  
2 tins water (use same condensed milk tin)  
5 eggs  
1 table spoon vanilla

For caramel  
1/2 cup sugar (no need to add water)

For caramel:  
Put the sugar in to a metal pan and cook over medium heat.   
Let the sugar melt. Once its turns into a brown color, take out from the stove and pour the caramel into the bowl or baking tray, which you are going to bake the caramel pudding.  
Spread evenly.

For custard:  
Beat the eggs well until thick.   
Pour condensed milk and water and beat well. Add vanilla, a pinch of salt and mix well.  
Now put this mixture to the caramelized baking tray.   
Preheat the oven to 170C, take a large empty baking tray and put 2 inches level height water and lay the pudding tray inside it( no need to cover) and bake for 1 hour.