

FAR BRETON

250g plain flour

150 g sugar

4 eggs

Prunes (about 20)

1 litre of milk (includes cream, the more cream the better the taste.)

Pinch of salt

1 teaspoon of oil

1 teaspoon of vanilla

Break the eggs in a bowl. Add sugar and flour

Mix with a whisk

Add little by little the milk, oil and vanilla

Salt to prevent the prunes from going to the bottom

Roll in flour

Mix altogether

Put batter in a buttered pan

Add the 20 prunes evenly

Bake in 350 degrees $\frac{3}{4}$ to 1 hour.