

Umm Ali

Oscar · 29/09/2024

**Prep Time**

5 mins

Difficult

Medium

Servings

40 mins

Description

Umm Ali is a delicious Egyptian dessert equivalent to North Americas bread pudding You can serve it warm with a scoop of French vanilla ice cream

Ingredients

- - 1 frozen puff pastry
- thawed - ¼ cup raisins - ¼ cup slivered almonds - ¼ cup pine nuts - ¼ cup chopped pistachio nuts - ¼ cup sweetened
- flaked coconut - 5 cups milk - 1 cup white sugar - 1 teaspoon vanilla extract

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Unroll 1 puff pastry sheet onto a lightly floured surface and roll out to about 17x12-inches. Place on a baking tray. Bake in the preheated oven until puffed and golden brown
2. about 15 minutes. Break puff pastry into pieces and place in a large bowl. Add raisins
3. almonds
4. pine nuts
5. pistachios
6. and coconut; toss until well combined. Spread evenly in a 9x13-inch glass baking dish. Pour milk into a saucepan; stir in sugar and vanilla. Cook over medium-high heat
7. stirring occasionally
8. until hot but not quite boiling. Pour over puff pastry mixture in the baking dish. Return to the oven and bake for 15 minutes. Turn on the broiler and continue baking until the top is browned
9. about 2 minutes. Let stand for 5 minutes before serving warm.