

Baked Custards – Judy Mahood

Ingredients:

2 eggs

½ cup white sugar

Pinch of salt

½ tsp vanilla

2 cups of warm milk

Nutmeg

Yield: 6 Ramekins



Method:

Beat 2 eggs

Add sugar and salt and beat well with electric beater.

Add vanilla and warm milk and beat. Pour into ramekins and sprinkle generously with nutmeg.

Put the ramekins in a baking dish and pour hot water into the pan around the ramekins.

Bake at 350 for 1 hour. Leave ramekins in the water bath until cool to prevent watery bottoms.