

BAKED CUSTARD

Ingredients

- **3 cups** milk, scalded
- **1/2 cup** sugar
- **1 tsp.** vanilla
- **4 eggs**
- **1/4 tsp.** salt
- **few grains** nutmeg for top



Instructions

Beat eggs slightly; add sugar and salt and blend. Slowly pour in scalded milk, stirring constantly. Add flavoring and strain. Pour into buttered molds. Set molds in baking pan; pour water into pan to just barely reach mold. Sprinkle top with nutmeg.

Bake at **325°** for **35–45 minutes** or until knife inserted in center comes out clear.

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