

GUASTELLO'S VILLAGE MARKET

Baked Custard

Serves 6

Ingredients

3 large eggs, slightly beaten
1/3 cup sugar
1 teaspoon vanilla
Dash of salt
2 ½ cups very warm milk (120°F to 130°F)
Ground nutmeg

Heat oven to 350°F.

In medium bowl, beat eggs, sugar, vanilla and salt with wire whisk or fork. Gradually stir in milk. Pour into six 6-ounce custard cups. Sprinkle with nutmeg.

Place cups in 13x9-inch pan on oven rack. Pour very hot water into pan to within 1/2 inch of tops of cups (see box, below).

Bake about 45 minutes or until knife inserted halfway between center and edge comes out clean. Remove cups from water. Cool about 30 minutes. Unmold and serve warm, or refrigerate and unmold before serving. Store covered in refrigerator.

Credit: Betty Crocker