



Century
Federal Credit Union

Recipes for Success

Vanilla Custard

Jen, Marketing Director

Ingredients

- 2 cups of milk (whole works best)
- 3 eggs
- 1/4 cup sugar
- 1 tablespoon vanilla extract
- Cinnamon



Directions

1. Preheat oven to 325° and grease dish.
2. scald milk and let cool to room temperature
3. In a large bowl beat eggs to combine. Add vanilla and sugar and mix to combine thoroughly.
4. Once milk is cool enough mix into the egg mixture.
5. Pour into greased dish and bake for 35-40 minutes until center is semi-set when you jiggle the pan.
6. Immediately sprinkle with cinnamon and let cool for about an hour. Then refrigerate for 2-3 hours before serving.