



Always baked from scratch with a lot of love.

Baked Custard Pie



I love baked custard – either in a pie shell or as a caramel flan. This is one of my mother’s favorite pies so as requested, I baked this for her, as part of her birthday celebration. It couldn’t be easier. I like to make my pie shell a little early, even an hour ahead and slip it into the freezer (sometimes I have made it up to a month ahead) because then you don’t have worry about the crust over browning. Pour the mixture into the frozen crust and bake as directed. It will come out perfect every time. Enjoy.

Serves eight

Ingredients

Piecrust for a single crust pie (see my recipe posted on a previous blog) or use a ready-made crust.

4 eggs

½ cup sugar

½ tsp. vanilla

¼ tsp. salt

2½ cups milk

Ground nutmeg (optional)

Directions

Preheat oven to 350 degrees. In a mixing bowl beat eggs slightly with a whisk or fork. Stir in the sugar, vanilla and salt. Gradually stir in milk; mix well. Place pie shell on the oven rack; pour filling into shell. Sprinkle with a little nutmeg. Bake for 60 minutes or until a knife inserted in center comes out clean. Cool on wire rack. Cover and chill to store.

If you don’t use a frozen crust, cover the edges with foil for the first 30 minutes to prevent over browning.