

Custard Pie

By: Cera Hardin (Feb 2009)

This custard pie is so easy to make. It tastes absolutely delicious!

30 min prep | 3 hour to cool and chill | SERVES 4-8

Ingredients:

- ½ cup granulated sugar
- 1½ tablespoon flour
- ¼ teaspoon salt
- 2 eggs
- 2 egg yolks (only)
- 1 can (12 oz) carnation evaporated milk
- 1 teaspoon vanilla extract
- 2 tablespoon butter, melted
- ¼ teaspoon nutmeg
- 1 unbaked pie shell 8 or 9 inch



Instructions:

1. Combine the sugar, flour, salt and nutmeg together in a mixing bowl and set aside.
2. Whisk together the 4 egg yolks and 2 egg whites. Add to the dry ingredients. Mix well.
3. Gradually add in milk, then stir in the melted butter and vanilla extract.
4. Pour into the unbaked pie shell and bake at 400°F for 30 minutes.
5. Remove from oven and allow to cool completely, about 1 hour.
6. Chill in refrigerator for 2 hours. Serve.

