Basic Custard

Prep 10 mins  
Cook 25 minutes  
Cool 10 minutes  
Total 45 mins  
Yield 6 servings

Ingredients

- One pint milk  
- 6 eggs  
- ¾ cup sugar  
- 1 tsp vanilla (real)  
- freshly grated nutmeg

Tools

- Mixing bowl, whisk, ramekins or pie dish, and a 9x13 pan or cake pan

Instructions

1. Preheat oven to 400 degrees. Bring enough water to boil to go half-way up the sides of your ramekins or pie dish. Butter each dish and place in oven proof pan.
2. Beat sugar and eggs together with vanilla until sugar is incorporated.
3. Whisk in warm milk.
4. Fill ramekins about ¾ full with custard mixture. Grate fresh nutmeg on the surface of each ramekin or pie.
5. Place pan in oven and pour hot water into it to about half way up the sides of ramekins or pie dish.
6. Bake 25 minutes or until each custard is set around the edges and a knife comes out clean.
7. Eat warm after 10 minutes cooling (never hot) or cold after setting in the fridge.