

# Boiled Custard

(Southern Christmas-ness)

## Ingredients

3 Whole Eggs  
1 Cup Sugar  
1 T All Purpose Flour  
1 T Vanilla  
Dash of Salt  
1 Qt Whole Milk  
1 Cup (½ Pint) Heavy Whipping Cream

## Directions

- Let all ingredients get to room temperature before beginning.
- Using whisk, whip eggs together in pot.
- Mix in sugar, flour, & vanilla.
- Add salt.
- When mixed good, add milk & whip with whisk.
- Bring almost to a boil using only low to medium heat and stirring constantly with a wooden spoon. (*Do **NOT** boil. If using a candy thermometer, the temperature should be between 160°-180° F.*)
- When it thickens and coats the spoon, take it off heat and let it cool. (*To check if done, remove the coated spoon and run your finger across it, wiping off some of the boiled custard. If the “path” remains clear, it’s done.*)
- Add the heavy whipping cream, mixing with whisk.
- When cooled, pour into glass container and store in the refrigerator.
- Enjoy it warm or cold. (*Maybe both. See which one you like best.*)