

## Old Fashioned Egg Custard



**5 EGGS**

**1 1/3 CUP SUGAR (REDUCE SUGAR TO 3/4" IF DESIRED) PIE IS SUPER SWEET!**

**1 TSP. VANILLA EXTRACT**

**1 CAN EVAPORATED MILK**

**1/2 TSP. NUTMEG**

**DEEP DISH PIE CRUST**

Prick pie crust with a fork and bake in 375-degree oven for 10 minutes or until golden brown. Then turn oven up to 425 degrees to bake pie.

In a glass batter bowl combine sugar, eggs, milk, vanilla, and nutmeg whisking well.

Place in a pre-baked pie crust.

Bake at 425 degrees for first 20 minutes then turn down oven to 350 and bake 20 more minutes or until set. Center of pie must rise like sides. May take 1 hour.