

Old Fashioned Egg Custard



REFRIGERATED PIE CRUST

1 CUP SUGAR (I USE 3/4 CUP; I LIKE IT LESS SWEET)

5 EGGS

1 TSP. VANILLA EXTRACT

1 CAN EVAPORATED MILK

1/2 TSP. NUTMEG OR CINNAMON

DEEP DISH PIE CRUST

Preheat oven to 375 degrees. Put pie crust in 9-inch standard pie plate. Crimp edges to form edging (see video tutorial).

In a bowl whisk sugar & egg. Add vanilla and milk and whisk well. Pour the contents through a mesh strainer. Discard foam and egg whites that get caught. Let this mixture sit out 20 minutes, then place in deep dish pie crust. Sprinkle with spices. Bake at 425 degrees for the first 20 minutes, then **turn down oven to 350 degrees** and bake 20 more minutes. Center of pie must rise completely like sides. May take 1 hour.

OPTION: I find that pie does best if you do not prebake or prick with fork. The filling leaks between the crust and pie plate. Also, I like this pie best with 1/2 cup of sugar instead of a full cup. You can also use cinnamon in place of nutmeg.