

CUSTARD

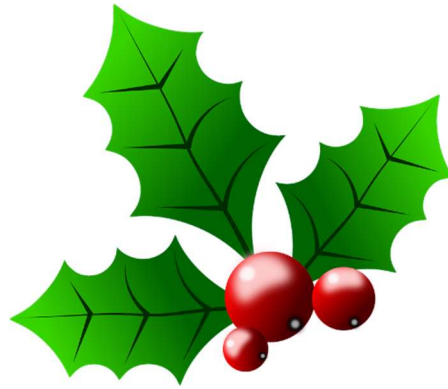
4 egg yolks

1 pint of milk

3 tablespoons of sugar

A little salt

A little vanilla



Scald milk (get to hot, but just before boiling). Beat eggs in bowl with salt and sugar. Pour milk (slowly) hot over mixture while stirring the whole time. Put in a double boiler and stir until custard. "Catches" on spoon.

Julia Carlson

***Top with your favorite fruit or use as a filler in a pastry

Recipe from cookbook in the collection at Lorenzo State Historic Site. Accession number LO.1974.2588



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