

BAKED CUSTARD

YOU NEED:

3 cups milk
4 eggs
1/3 cup sugar

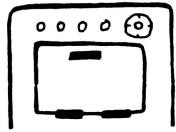
1 teaspoon vanilla
1/4 teaspoon salt
nutmeg or cinnamon,
if you like

SERVE WITH:

Turkey Hash
Mashed Potatoes with Gravy
Carrot and Raisin Salad
Chocolate Cake
Milk

1/ Heat oven.

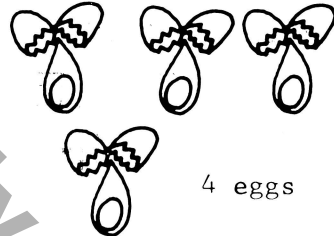
Set dial at 300° F.



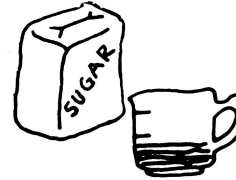
GET READY:



3 cups
milk



4 eggs



1/3 cup sugar



1/4 tea-
spoon salt



1 teaspoon
vanilla



nutmeg or
cinnamon,
if you

2/

Heat milk until hot,
but not boiling.



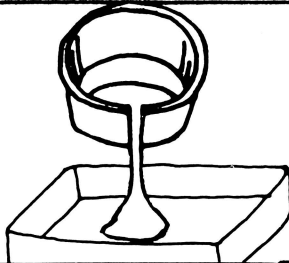
Beat eggs in
large bowl.



Add sugar and salt to eggs.
Slowly pour in hot milk,
stirring all the time.
Stir in vanilla.

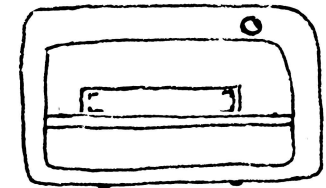
3/

Pour mixture
into baking pan.



Sprinkle with nutmeg
or cinnamon,
if you like.

Bake in a 300° F
oven for 1 hour.



4/

Insert the blade of a knife into center of custard.
If knife comes out clean, the custard is done.
If knife does not come out clean, put custard in oven again.
Test custard with knife every 5 minutes until knife does come out clean.



Makes 6 servings,
2/3 cup each.

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SMART SHOPPER RECIPE

U. S. D. A. CONSUMER AND MARKETING SERVICE



