



Simple Custard

Oscar · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

8

Description

This custard recipe is a combination of a few different recipes I've tried. It's not too rich or too sweet as many egg custards can be. Can be served warm immediately or cold.

Ingredients

— - 4 cups whole milk - 1 tablespoon vanilla extract - 1 teaspoon butter - 4 eggs - ½ cup white sugar - 3 tablespoons cornstarch

Instructions

1. Place milk
2. vanilla extract
3. and butter in a saucepan. Cook and stir over medium heat until simmering; remove from heat before it comes to a boil. Whisk eggs
4. sugar
5. and cornstarch together in a bowl until sugar dissolves. Set the saucepan back over low heat. Pour in egg mixture slowly
6. whisking constantly
7. until custard thickens enough to coat the bottom of a spoon
8. 5 to 10 minutes. Serve warm or transfer custard into a large bowl
9. cover
10. and allow to cool before chilling. More About This Recipe: This old-fashioned custard
11. made with simple ingredients you likely already have on hand
12. is the perfect sweet treat to whip up on a whim. What Is Custard? Custard is a decadent dessert made with eggs
13. milk
14. and sugar. Eggs are responsible for custard's thick and velvety texture
15. but some recipes (such as this one) call for thickeners such as cornstarch or arrowroot for extra richness. How to Make Custard You'll find a detailed ingredient list and step-by-step instructions in the recipe above
16. but let's go over the basics: What Is Custard Made Of? These are the basic ingredients you'll need to make this homemade custard recipe: Milk: This decadent custard starts with four cups of milk. Butter: A tablespoon of butter lends richness. Vanilla: Vanilla extract enhances the overall flavor of the custard. Eggs: Four eggs ensure a creamy
17. thick
18. and velvety texture. Sugar: Sweeten things up with $\frac{1}{2}$ cup of white sugar. Cornstarch: Cornstarch thickens the custard. How to Make Homemade Custard Here's a brief overview of what you can expect when you make old-fashioned egg custard: Bring the first three ingredients to a simmer. Remove from heat before it boils. Whisk the remaining ingredients in a separate bowl. Over low heat
19. slowly whisk the egg mixture into the milk mixture. Cook's Note Add up to $\frac{1}{4}$ cup more sugar for a very sweet custard. Crushed pineapple or mashed banana mixed in tastes great. How to Store Custard Allow the custard to cool completely
20. then transfer it to an airtight container. Store in the refrigerator for up to three days. Reheat gently on the stove. Can You Freeze Custard? Yes
21. you can freeze custard for up to three months. However
22. it's important to note that the texture will likely change during the freezing and thawing process. Allrecipes Community Tips and Praise "This is a very good recipe
23. " according to one Allrecipes community member. "I like the fact that we don't have to separate the yolk from the white. Using the whole egg is great. I followed the instructions and everyone liked it." "Tip: Pour in the egg mixture in a very thin stream to start or pour a very small amount of the warm milk into the eggs to equalize the temp
24. then slowly add the eggs to the hot milk
25. " advises Olive'sMom. "I made this recipe EXACTLY as provided
26. " says AJ Cole. "The result was phenomenal! My wife likes it less sweet
27. for her it was perfect as-is. I topped with cinnamon-sugar to satisfy my sweet tooth. I also saved out a small amount and added orange flavoring." Editorial contributions by Corey Williams