

TIM FARMER'S COUNTRY KITCHEN

CUSTARD

4 cups heavy cream, warmed

6 eggs

1/2 cup sugar

1/2 teaspoon salt

1 1/2 teaspoons vanilla

Nutmeg

Cinnamon

Warm cream in saucepan. In separate bowl, whisk eggs, sugar, salt and vanilla. Slowly add warm cream to egg mixture while whisking. Place smaller casserole dish inside larger one and surround with water, creating a double boiler. Pour custard into smaller dish, 9x9 works great. Top with nutmeg and cinnamon. Place in 350 degree oven for 45 minutes until knife comes out clean. Can serve chilled or warm.

