

Egg Custard



Beat eggs and sugar together. Add milk and vanilla. Pour into custard cups and sprinkle with nutmeg. Set custard cups in oblong baking pan, pour boiling water in pan to surround custard cups, about 1 inch high. Bake at 325° until an inserted knife comes out clean. About 1 ½ hours.

6	Eggs		
1/2	Cup Sugar		
1	Quart Milk		
2	Tsp Vanilla		