

Coconut Cream Custard

Ingredients

8 eggs
3/4 cup sugar
1/4 tsp salt
6 cups milk
1 3/4 tsp vanilla
1 Tbsp coconut, shredded



A light and fluffy custard, this coconut variation of a traditional favorite will please any crowd.

Directions

Combine eggs, sugar, salt, milk and vanilla. Mix on low speed until just blended. Pour into a 9x13 pan sprayed with non-stick vegetable spray. Sprinkle with coconut.

Set pan in hot water. If using individual cups, pour hot water around the cups. Bake at 325 degrees for 40-45 minutes or until knife inserted in custard comes out clean. Cut pan 3x4 for 12 servings.

Bake 9 to 12 minutes or until almost no indentation remains when touched in center. Cool slightly; remove from cookie sheet. Cool on wire rack. Sprinkle with sugar while warm if desired.

Yield 12 servings

Nutritional Information

Calories 172, Fat 6g, Carbohydrates 21g, Cholesterol 141mg, Sodium 142mg, Fiber 1g, Protein 9g

