



## Baked Custard

**Servings:** 4

**Prep Time:** 10min

**Cook Time:** 30min

### Ingredients

- 3 eggs
- 1 egg yolk
- 5 ml vanilla essence
- 500 ml cream
- 60 caster sugar
- cinnamon to dust

### Directions

1. Preheat the oven to 180 °C.
2. Beat the eggs, yolk and vanilla together.
3. Heat the cream and sugar in a saucepan over medium heat, stirring until the sugar has dissolved and making sure it doesn't boil over.
4. Add a spoonful of hot cream to the eggs and stir, then continue mixing in a spoonful at a time until all is well incorporated. Pour into four individual ovenproof dishes.
5. Transfer to a roasting pan, half-fill the roasting pan with hot water and bake for 30 minutes. Serve hot or chilled.