

SOFT *or* BOILED CUSTARD

2 cups scalded milk $\frac{1}{4}$ cup sugar
3 eggs *or* 6 egg yolks $\frac{1}{8}$ teaspoon salt
 $\frac{1}{2}$ teaspoon vanilla *or* sherry to taste

(If to be used as sauce, use only 3 egg yolks or 1 egg and 1 yolk.)

Beat eggs slightly with fork, add sugar and salt. Brown sugar gives a delicious flavor. Add milk gradually, stirring constantly. Cook and stir in double boiler over hot, not boiling, water until mixture coats the spoon (about 7 minutes). Strain, chill, and flavor. *Serves 4.*

If custard curdles from overcooking, beat with egg beater to restore smoothness (custard will be less thick).

BAKED CUSTARD

3 cups scalded milk $\frac{1}{2}$ cup sugar
3 eggs *or* 6 egg yolks $\frac{1}{4}$ teaspoon salt

Beat eggs slightly, add sugar and salt, and slowly pour on scalded milk. Strain into buttered custard cups, set in pan of hot water lined with several thicknesses of paper, sprinkle plain custard with few grains nutmeg, and bake in moderate oven (350° F.) until firm. To test, insert knife in custard; if knife comes out clean, custard is done. During baking, care must be taken that water surrounding mold does not reach boiling point, or custard will whey.