

## This Old-Fashioned Baked Custard Is the Coziest Dessert Ever

Amish Baked Custard ??



OVEN  
**350°F**

TIME  
**50 min**

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### INGREDIENTS

- 4 large eggs
- 3 cups whole milk
- $\frac{1}{2}$  cup granulated sugar
- 1 teaspoon vanilla extract
- ... teaspoon salt
- ... teaspoon ground nutmeg

### DIRECTIONS

- 1. Preheat the Oven:** Set your oven to 350°F (175°C). Lightly grease a round baking dish or several small ramekins.
- 2. Mix the Custard:** In a large bowl, whisk together eggs, milk, sugar, vanilla extract, and salt until smooth and fully combined. No need to beat-just a gentle mix will do.
- 3. Pour and Sprinkle:** Pour the custard mixture into your prepared baking dish or ramekins. Sprinkle the surface with a light dusting of ground nutmeg.
- 4. Water Bath:** Place the dish(es) into a larger baking pan. Carefully add hot water to the outer pan until it comes halfway up the sides of the custard dish(es). This keeps the custard from cracking and ensures even baking.
- 5. Bake:** Bake for 45-50 minutes, or until the custard is just set but still slightly jiggly in the center. It will firm up more as it cools.
- 6. Cool and Chill:** Let the custard rest in the water bath for 15 minutes, then transfer to a wire rack. Refrigerate until fully chilled before serving.

### TIPS FOR SUCCESS

- Use whole milk for the creamiest texture.
- Don't overbake- a little jiggle is a good thing .
- Let it chill for at least 2 hours for the best flavor and texture.
- Serve it in individual ramekins with a berry on top.

