

Making Custard



Ingredients:

- $\frac{1}{2}$ Pint Milk
- 2 level tablespoons custard powder
- 1 level tablespoon sugar

Equipment:

- Small Bowl
- Measuring Spoons
- Measuring Jug
- Whisk
- Wooden Spoon

Method:

1. Collect equipment
2. Place custard powder in a small bowl, add sugar and a little of the milk (2 tablespoons). Mix into a paste with wooden spoon.
3. Place remainder of milk in saucepan and carefully heat until it starts to bubble around the edges.
4. Pour milk over the custard powder mixture, stirring all the time.
5. Return to the pan. Bring to boil, stirring all the time, until the mixture thickens
6. Divide the custard evenly between three people eat