

# Creamy Custard Pie

## **Pastry for a single crust pie**

Bake pastry in a 450° oven for 5 minutes.

## **Ingredients:**

4 eggs

½ cup sugar

½ tsp vanilla

¼ tsp salt

2 ½ cups Hudson Valley Fresh whole or low fat milk

## **Preparing the filling:**

Pre-heat oven to 350° F

In a mixing bowl beat eggs slightly with a rotary beater or fork. Stir in the sugar, vanilla and salt. Gradually stir in milk; mix well. Pour filling into partially baked pastry shell.

Sprinkle with a little nutmeg. Cover edge of pie with foil, so crust does not burn.

Bake for 30 minutes, remove foil; bake for 30 to 35 minutes more or until a knife inserted off-center comes out clean. Cool pie on wire rack before serving.

Cover and chill to store.

Makes 8 servings