

Egg custard tarts

Ingredients (filling)

Warm water	1 ½ cup	
Sugar	1 cup	
Evaporated milk	1 cup	
Large eggs	6	
Vanilla	¼ tsp	
Frozen unsweetened tart shells		30

Method:

1. Beat eggs, strain
2. Melt sugar in warm water, let cool
3. Combine eggs sugar water, evaporated milk
4. Pour egg mixture into a strainer before pouring into tart shells.

Bake:

375 F 18 minutes, reduce temperature to 325F and bake for another 5-7 minutes until centre of egg custard almost set.

