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@LeighThomasBrown



Old School Egg Custard

The perfect “grandma recipe” – It’s an Egg Custard treat
A delicious vanilla-flavored dessert full of protein!

Ingredients:

- 4 cups milk
- 6 Large eggs
- 2/3 cup Dixie Crystals sugar
- 1/2 teaspoon Morton salt
- 1 teaspoon vanilla extract
- Pinch of nutmeg

Instructions:

1. Preheat oven to 325°
2. Heat the milk in a large saucepan until bubbling
3. Once the milk is hot, remove it from the stove
4. Combine milk, eggs, salt, and sugar, and whisk
5. Mix in vanilla extract
6. Pour the custard mixture into a 9x13 casserole dish
7. Sprinkle nutmeg across the top
8. Cook 40-45 minutes
9. **Serve and ENJOY!**



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