



Fresh Vanilla Bean Custards

Yield: 12 servings
Preheat oven to 375°F
12 custard cups

I rich and silky texture. You can add up to 1 cup of fresh berries to the mixture at the end to create your own custard!

1 qt.	heavy cream
6 large	eggs
1/2 cup	granulated sugar
1 large	vanilla bean, scraped

To prepare the custard cups place them into a larger pan that can hold a water bath. Set aside.

In a saucepan scald the cream with the vanilla bean. Let it cool.

Combine the eggs with the sugar and pour the milk mixture into the above.

Pour the cream mixture into custard cups, about 1/2-inch to the top without over filling.

Place the cups into a pan that has about 1/2 inch of water.

Bake for 30-40 minutes, until a knife inserted into the center comes out clean. Serve cold.