



Desserts

Pumpkin Raisin Custard

3 Davidson's Safest Choice™ Pasteurized Shell Eggs, slightly beaten
1 can (16 oz.) solid pack pumpkin
1 can (12 oz.) evaporated milk
½ cup firmly packed brown sugar
2 tsp. Pumpkin pie spice
½ tsp. Salt, optional
½ cup raisins

In large bowl, beat together eggs, pumpkin, milk, sugar, spice and salt, until well blended.

Place six (6 – 10 oz. each) custard cups large baking pan. Pour about 2/3 cup egg mixture into each cup. Sprinkle each with about 1 tablespoon of raisins. Place pan on rack in preheated 350°F oven. Pour very hot water into pan to within ½ inch of top of custard.

Bake until knife inserted near center comes out clean, about 50 to 60 minutes. Remove promptly from water. Cool on wire rack about 5 to 10 minutes. Serve warm, or refrigerate to serve chilled.

Yield: 6 servings

