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## Desserts

### Vermont Custard

6 Davidson's Safest Choice™ Pasteurized Shell Eggs  
1 can (12 oz.) evaporated milk  
½ cup applesauce  
1/3 cup maple-flavored syrup  
1 tsp. Vanilla  
¼ tsp. Salt  
Ground cinnamon or nutmeg, optional  
Maple-flavored syrup, optional

In medium mixing bowl, beat together all ingredients except cinnamon/nutmeg and optional syrup until well blended. Place six (6 oz. each) custard cups or 1 ½ quart casserole in large baking pan. Pour egg mixture into cups or casserole. Sprinkle with cinnamon or nutmeg if desired. 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 25 to 35 minutes for custard cups or 35 to 45 minutes for casserole. Remove immediately from hot water. Cool on wire rack about 5 to 10 minutes. Serve warm, or chilled, drizzle with syrup, if desired.

Yield: 6 servings

