

CUSTARD PIE

“My favorite pie, since forever ago, has always been custard pie. Coupled with a great crust, you have a winner.”

INGREDIENTS / DIRECTIONS

Set 1

9 in. deep dish pie crust

Set 2

5 whole eggs

½ c. + 2 T. sugar

½ t. vanilla

½ t. almond extract

Set 3

2 ½ c. scalded

evaporated milk

Set 4

Nutmeg for dusting, optional

Tools: medium bowl, whisk, cookie sheet, electric beater, 4-cup measuring pitcher

Preheat oven to 400 degrees AND PUT A COOKIE SHEET IN THE OVEN TOO.

1. Thaw the pie crust.
2. In a medium bowl, beat the eggs, sugar, vanilla and almond extract on medium speed of electric beater.
3. Slowly add the ¼ c. of scalded milk into the egg mixture as you continue to beat the mixture. Continue this process until all of the milk has been added to the egg mixture.
4. *****POST COOKBOOK PUBLICATION TIP: I've since discovered that I can make this pie more creamy and smooth by releasing as many bubbles from the custard as possible. Set the beater on its lowest setting or use a whisk to minimize the amount of air that forms inside the custard. Strain the custard TWICE through a sieve to help pop the bubbles. Stir the custard gently to release/pop more bubbles. Tamp the bowl on the counter to further release bubbles.*****
5. Remove the bubbles on the top of the mixture. Pour custard into the pitcher. Tap pitcher on the counter to bring air bubbles to the top. Remove bubbles again.
6. Pierce the pie crust.
7. Place pie crust on the cookie sheet.
8. Pour the custard into the crust. **DO NOT MAKE IT OVERFLOW.**
9. Sprinkle the nutmeg over the custard -- preferably freshly grated.
10. Bake for 15 minutes then reduce the heat to 375 degrees for another 30 to 40 minutes. Check the pie at the 30-minute mark by inserting a toothpick in the center. If it comes out fairly clean, the pie is done. If the pie looks done, but the custard jiggles a little bit, take it out of the oven. If the pie looks too wet and the custard jiggles a lot, bake it for another 10 minutes.
11. Fold a long piece of aluminum foil to tent the pie if your crust is browning too much, about half way through the baking time at 375 degrees. The foil should not touch the pie....like the top and sides of an “A” frame house.
12. Cool on rack for 30 min. then chill in fridge, uncovered.

Recipe from A TASTE OF GUAM by Paula Quinene of PaulaQ.com.