

Cleveland County Kitchen

January, 2015

Food of the Month - Eggs

Egg Custard – From Chef Delores Lockhart, The Hub Restaurant, Shelby, NC

8 eggs
1-1/2 cups sugar
2 Tbs. Vanilla
6 Tbs. plain flour
1-1/2 cups milk
1-1/4 sticks butter
9" X 13" pan

Melt butter in 9" X 13" pan, set aside for later.

Mix flour and sugar together in bowl.

In separate bowl pour the melted butter from the pan (do not scrape pan; leave excess for later), add eggs, milk and vanilla. Mix well.

Pour mixture back into the pan that contains the excess butter and bake at 350°F for about 30-45 minutes or until it springs back to the touch.



Made Available by:

NC Cooperative Extension
Cleveland County Center
130 South Post Road, Suite 1
Shelby, NC 28152
704-482-4365
cleveland.ces.ncsu.edu
clevelandcountykitchen.org

