



## **Custard**

### **Ingredients:**

500ml whole milk

50g custard powder

50g sugar

### **Method:**

1. Mix a little of the milk and all of the custard powder in a bowl until smooth.
2. Heat the rest of the milk in a saucepan until hot, then pour over the custard powder and mix well. Return the pan to the heat and stir continuously to avoid lumps.
3. When the mixture starts boiling, slightly lower the heat and add the sugar.
4. Continue stirring until the custard thickens.

Use soya milk for a dairy free option.