

Dessert

pudding

Creamy Custard Filling

Don't know what to do with those EGG YOLKS. This is an easy custard to make. If you haven't tried my Boston Cream Pie, you should.

1/4 cup sugar

3 Tb. cornstarch

1/4 tsp. salt

2 egg yolks

2 cups milk

1 tsp. vanilla



Mix ingredients in order given, except vanilla, in 1-quart saucepan.

Cook on medium heat until mixture thickens and boil 1 minute.

Remove and stir in vanilla.

Cool.

NOTE: Use this Custard for my BOSTON CREAM PIE, CREAM PUFFS AND ÉCLAIR, and MANY OF MY CREAM PIES.