

Baked Apple Custard

Ingredients

1 dozen large apples, moist sugar to taste, 1 small teacupful of cold water, the grated rind of one lemon, 1 pint of milk, 4 eggs, 2 oz. of loaf sugar.

Method

Peel, cut, and core the apples; put them into a lined saucepan with the cold water, and as they heat, bruise them to a pulp; sweeten with moist sugar, and add the grated lemon-rind. When cold, put the fruit at the bottom of a pie-dish, and pour over it a custard, made with the above proportion of milk, eggs, and sugar; grate a little nutmeg over the top, place the dish in a moderate oven, and bake from 25 to 35 minutes. The above proportions will make rather a large dish.

Source: Mrs Beeton's Book of Household Management (1861)

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