

Baked Custard Pudding

Ingredients

1-1/2 pint of milk, the rind of 1/4 lemon, 1/4 lb. of moist sugar, 4 eggs.

Method

Put the milk into a saucepan with the sugar and lemon-rind, and let this infuse for about 4 hour, or until the milk is well flavoured; whisk the eggs, yolks and whites; pour the milk to them, stirring all the while; then have ready a pie-dish, lined at the edge with paste ready baked; strain the custard into the dish, grate a little nutmeg over the top, and bake in a *_very slow_* oven for about 1/2 hour, or rather longer. The flavour of this pudding may be varied by substituting bitter almonds for the lemon-rind; and it may be very much enriched by using half cream and half milk, and doubling the quantity of eggs.

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

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