Custard EASY

**Ingredients**

6 egg YOLKS only, discard the whites

500ml milk

300ml cream

¾ cup sugar

¼ cup cornflour

1 tsp vanilla

**METHOD**

1. Heat the milk and cream in a pot over high heat. Keep a whisk in the pot because when it comes up to the boil you will need to stir it, to stop it from boiling over.
2. Mix the sugar and cornflour in a small bowl.
3. Separate the eggs and discard the whites. Clean the shells and dry out on a tray.
4. Put the yolks in a clean bowl and mix the sugar and cornflour in with a whisk. Add the vanilla.
5. Pour half the boiled cream into the eggs and sugar and quickly whisk it together.
6. Pour it back into the pot and cook over a medium heat until it has thickened. Turn off the heat and pour it into a large bowl.

**Serve on top of the crumble :D**