

Crustless Custard Pie

Ingredients

- 4 eggs
- 1 cup Sugar
- 2 teaspoons Vanilla Bean Paste (or vanilla extract)
- ½ cup Butter (melted)
- ½ cup all-purpose Flour
- Pinch of Salt
- 2 cups Milk (warmed)

Preheat the oven to 350° F / 180° C / gas mark 4 and grease a 9" pie dish

Combine eggs, sugar and vanilla in a large mixing bowl. Beat with electric mixer or whisk until creamy and puffy and light in color.

Add butter, flour and salt and whisk until well combined. Whisk in milk.

Let the pie batter rest for 5 minutes, then pour into greased pie dish.

Bake for 45 minutes, or until a knife or wooden skewer inserted near middle comes out clean.

Serve warm, or cool on a wire rack for 1 hour and refrigerate until serving.

(Just a few thoughts: I think the vanilla might be a bit much - it's expensive and a teaspoon's probably plenty. Nutmeg on top's a great idea and traditional with custard. And finally: this would work just fine, and much more simply, if you just put it all in a blender -- and there're plenty of recipes just like it on the interwebs that do just that. :-). And do *not* use a convection setting. If you absolutely cannot turn it off on your oven, you'll need to compensate by lowering the temp somewhat - probably to about 330° - and/or covering the pie with foil. Otherwise you'll have an overcooked top and an underdone center.)