

# Fried Custard

1 c ..... Milk  
1 c ..... Heavy Whipping Cream  
½ c ..... Powdered Sugar  
2 ea ..... Eggs  
1 ea ..... Egg Yolk  
1 tsp ..... Vanilla  
¼ c ..... Cornstarch  
1/3 c ..... Flour  
1"x2" piece Lemon Rind



1. Place milk, cream and lemon rind in a pot and bring to a boil.
2. Remove from heat and let set for 30 minutes.
3. Beat eggs, yolk, sugar, flour, cornstarch, and vanilla until smooth.
4. Return milk mixture to a simmer and whisk in egg mixture.
5. Bring to a boil while stirring and reduce to a simmer until mixture thickens.
6. Pour into a shallow pan and smooth.
7. Let cool completely for 2-3 hours in the refrigerator.
8. Remove from pan and cut into shapes.
9. Coat in flour, egg then in cake crumbs then fry in oil.

These little fried custards are a light and yummy but they can be hard to cut into shapes so I just scooped dollops with a spoon and dropped them into the flour then flattened them with my hands. I then dropped them into the egg and then the cake crumbs. I used a Sara Lee pound cake and ran it through my food processor and let the crumbs dry. I also used orange rind in place of the lemon. I then served it with lemon wedges to squeeze over the top.

You could change the flavor by adding coconut to the cake crumbs or using chocolate cake in place of the pound cake. You could also add chocolate or some type of liquor to the custard in place of the vanilla. Be careful with the amount you add because it can make the custard runny.

Be creative, have fun and enjoy!!!