

End of the World Custard

Ingredients

- 6 Tablespoons Egg Powder (Augason Farms)
- 6 Tablespoons Water
- 1 2/3 cups shelf stable whole milk (Gossner Foods)
- 1/2 cup sugar, divided
- 3 1/2 tbsp cornstarch — (can use cornflour)
- 1 oz reconstituted margarine powder (Sam Andy)
- Dried fruit – rehydrated (Various Sources)

Instructions

1. In a large pot pour milk and half of the sugar and bring to a boil. Reduce heat to medium.
2. Keep the milk at low simmer. In a bowl whisk egg powder with water. In a separate bowl combine the remaining sugar and cornstarch. Add egg to the sugar and cornstarch mixture and whisk to combine.

DO NOT MIX THE sugar, egg and cornstarch too far in advance, do it when the milk is starting to boil and you are ready to add them to it.

Add 1 cup from the warm milk and carefully mix, then add mixture to the remaining warm milk and heat gently (on low heat), stirring with a wooden spoon or a whisk. Keep stirring until custard thickens, or for 3-5 minutes. This custard needs to be cooked to 185 F in order for it to become thick and not turn wattery.

3. Turn off heat and add reconstituted margarine powder, which will thicken the custard even more, after it cools down. Stir again and remove from heat. You can strain custard to get rid of any lumps.
4. Transfer to a bowl and cover tightly with plastic wrap on top. Cool to room temperature.
5. Serve at room temperature or cold.