

Leslie's Luscious Coconut Cream Custard

from 2014 Pudding Head Leslie Clark of Hawley, Massachusetts

Ingredients:

1 cup sugar
1/2 teaspoon cinnamon
5 eggs
1 (14-ounce) can sweetened condensed milk
1 (5.4-ounce) can coconut cream
1 cup milk
1 teaspoon vanilla extract
1/4 teaspoon nutmeg
1 cup shredded coconut

Instructions:

Melt the sugar in a pan with the cinnamon. Spread this melted syrup in the bottom and sides of a baking bowl, reserving about 1/4 cup for later decoration. Allow to cool.

Preheat the oven to 325 degrees. Using a hand or electric mixer, blend the eggs, liquids, and nutmeg for 5 minutes. Pour this mixture into the sugar-lined baking bowl. Top with shredded coconut uniformly.

Bake in a bain marie (hot-water bath) for 1 hour, or until a knife inserted into the custard comes out clean.

Re-melt the reserved sugar and cinnamon, and drizzle them on top of the cooked custard. Sprinkle a little extra coconut on top. Allow to cool before serving. (This pudding is best served at room temperature.)

Serves 8. (Servings should be small; this pudding is rich!)