

# Custard!



## What you'll need:

Saucepan, measuring jug, wooden spoon.

## Ingredients

- 450ml vegan milk
- 2tbsp sugar
- 2tsp vanilla extract
- 3tbsp cornflour
- Pinch of salt

## Method

1. Measure milk into jug then pour it into a saucepan, leaving 100ml in the jug.
2. Add sugar and vanilla to the saucepan. Heat through stirring occasionally until the sugar is dissolved.
3. Add cornflour to the 100ml of milk remaining in the jug, and stir well.
4. Add cornflour mix to the saucepan and stir immediately.
5. Cook over a medium heat stirring occasionally until the custard thickens.
6. Bring to the boil then immediately remove from heat.
7. Serve with fruit cake (see recipe) or with any other lovely dessert.