

Basic custard made from custard powder

Ingredients	Equipment
<ul style="list-style-type: none">• $\frac{1}{4}$ cup custard powder• 2 $\frac{1}{2}$ cups milk• 2 tbsp caster sugar	<ul style="list-style-type: none">• Metric spoon & cup measures• Saucepan
<ol style="list-style-type: none">1. Combine custard powder and 1/4 cup of the milk in a small jug. Stir until smooth.2. Place custard mixture, sugar and remaining milk in a small saucepan over medium-low heat, stirring constantly until custard comes to the boil and thickens. Simmer, stirring for 1 minute. <ul style="list-style-type: none">• It is very important to keep stirring the custard as if you don't, lumps will form in the custard.• When custard is cooked, place a sheet of cling wrap directly onto it so it is touching the surface of the custard. This will prevent a hard milk "skin" from forming on the top.	