Eggnog Custard
(for filling Cream Puffs!)

3 Winks Design

Ingredients:

- 1/3 c flour
- 1/2 c sugar
- 1/4 tsp. salt
- 1 1/2 c milk
- 3 beaten egg yolks
- 2 tablespoons butter
- 2 tsp. vanilla
- 1 tsp. nutmeg, or to taste

Directions:

1. Combine in a saucepan the flour, sugar and salt.
2. Add the milk and beaten eggs. Stir together and cook stirring constantly until the mixture thickens.
3. Remove from heat and add the butter, vanilla and nutmeg.
4. Cool slightly before filling cream puffs or spreading in the middle of a cake.
5. Store in the refrigerator.