YINZER YUMS OF YESTERYEAR

CUSTARD TART

INGREDIENTS - SWEET BUTTER PASTRY

- 1 ⅓ cups flour
- ¼ cup sugar
- ½ cup butter
- 1 egg

INGREDIENTS - CUSTARD CREAM

- ¾ cup whole milk
- ¾ cup heavy cream
- ½ cup sugar
- ¼ cup of cornstarch
- 2 eggs
- 2 tsp. vanilla
- 2 Tbsp. melted butter.

ORIGINAL RECIPE - UPDATED FROM THE AUG. 26 1987 EDITION OF THE PITTSBURGH PRESS

YINZER YUMS OF YESTERYEAR

CUSTARD TART

PREPARATION - SWEET BUTTER PASTRY

In a bowl, stir together flour and sugar. Cut butter into chunks and add to flour mixture; stir to coat. With a pastry cutter, blend into flour until fine particles form. Add egg and stir with fork until dough clings together. With your hands, gather dough into a ball; wrap in plastic wrap and refrigerate for at least 1 hour.

PREPARATION - CUSTARD CREAM

Add the milk and cream to a small pot over medium heat. When the milk begins to bubble, remove from heat and add the vanilla. Then, in a large measuring cup or bowl with pour spout, beat the eggs and cornstarch together. Add the sugar, and blend, then mix in the melted butter.

Whisk this mixture until there were are no chunks of cornstarch. (Note: an immersion blender with a whisk attachment works beautifully.) Slowly pour the milk and cream into the egg mixture while stirring vigorously.

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