

Vanilla Tart



Ingredients:

- 4 egg yolks, reserve egg whites for another recipe
- 1/4 cup cornstarch
- 1/2 teaspoon cinnamon
- 1/3 cup honey or sweetener of choice
- 2 cups milk
- 1/4 teaspoon salt
- 1 tablespoon vanilla extract
- 3 tablespoons butter, at room temperature
- 6 mini graham cracker pie crusts
- 6 strawberries or, other berries of choice for garnish

Directions:

1. In a large pot, whisk together the egg yolks and cornstarch until fully combined.
2. Add the honey, milk, cinnamon, and salt. Place the pot on medium-high heat. Bring the mixture to a boil.
3. Cook, stirring continuously, until the mixture thickens and easily coats the back of a wooden spoon, 3-5 minutes.
4. Remove from the heat. Stir in the vanilla and butter. Let cool 10 minutes.
5. Place custard into cups and top with berries.
6. Refrigerate for at least 1 hour before serving. May be refrigerated for up to two days.

Makes 6 servings

Recipe adapted from Half-Baked Harvest



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