Baked Custard & Apple Pie Filling

Ingredients

6 Eggs

115gm Raw Sugar

250ml Milk

300ml Cream

5ml Vanilla Essence

3 Large Apples cored and diced

250gm Sultanas

* **Gather ingredients and read through recipe.**
* **Preheat oven to 200 degrees centigrade.**
* **Into a medium size bowl whisk the Eggs and Sugar until the Sugar starts to dissolve.**
* **Whisk together the Milk, Cream and Vanilla, then add to the Egg mixture.**
* **Prepare a baking dish by spraying with spray the inside with spray oil.**
* **Roll out the pre prepared pastry to about 1cm thick and line the baking dish with the pastry.**
* **Place the pie dish onto a baking paper lined tray.**
* **Place 1/2 of the Apples into the baking dish then pour the custard mixture over the Apricots until the dish is ¾ full.**
* **Sprinkle the Sultanas over the top evenly.**
* **Arrange the rest of the Apple into the mixture then take the tray and sit it in the oven.**
* **With help, have someone hold the tray while you pour more of the custard into the pie dish until almost full.**
* **Close the door and turn the heat down 180 degrees centigrade and bake for 40mins.**
* **The custard should be wobbly and not runny.**
* **Let cool on a wire then serve.**