

Crunchy Apple Custard



Contain :

Spiciness : NONE

Serves :

Prep Time : 10mins Cooking Time : 20mins

Ingredients :

- 3 cups apple slices
- 3 tbsps ChocoRich Instant Custard Original
- 3 tbsps sugar
- 2 cups milk
- 2 tbsps brown sugar

Instructions :

1. Combine the ChocoRich Instant Custard Original and 2 tbsp of sugar along with 1 tbsp of milk in a deep bowl and mix well to a smooth mixture.
2. Heat the remaining milk in a nonstick pan, add the prepared custard mixture, mix well and cook on a medium flame for 2 minutes or till the mixture thickens, while stirring continuously. Keep aside.
3. Combine the apples and the remaining 1 tbsp of sugar along with ½ cup of water in nonstick pan, mix well and cook on a medium flame for 2 to 3 minutes or till the apples turn soft.
4. Spread evenly cooked apple slices on a baking dish and pour the prepared custard over the slices.
5. Sprinkle the brown sugar on top and bake in a preheated oven at 200°C (400°F) for 15 minutes.
6. Serve warm when the sugar topping is crisp.

Handy tip:

1. Always keep stirring the custard while cooking as it tends to stick to the vessel or form lumps.
2. You can use stewed peaches or pears instead of apples.



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