

# Custard Sauce

## Ingredients

2x15ml spoons custard powder  
250ml milk  
1x15ml spoon sugar

## Equipment

Small bowl  
Wooden spoon  
Small pot  
Pot stand  
Measuring jug  
Measuring spoons  
Serving bowl



## Method

1. Measure all ingredients
2. Blend the custard powder with a little of the milk in a small bowl
3. Heat the remainder of the milk in a small pan. Stir it all the time
4. Pour the hot milk over the mixture blended in the small bowl.  
Mix well
5. Pour the custard back into the pan.
6. Cook, stirring all the time till the custard boils. Continue to cook the custard for one minute.
7. Sweeten and serve.

**When using measuring spoons, always level them and use the largest size of spoon possible.**