



THE J.M. SMUCKER Co

Very Berry Custard Pie

Prep Time Cook Time Serves Difficulty

10 mins 10 mins 8 N/A

Ingredients

- 1 prepared 9" (23 cm) graham cracker pie crust
- **Filling:**
- 2 1/2 cups (625 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk
- 2% Evaporated Partly Skimmed Milk
- 3/4 cup (175 mL) granulated sugar
- 1/3 cup (75 mL) cornstarch
- 2 eggs
- 1 tbsp (15 mL) vanilla extract
- 1 tbsp (15 mL) butter
- 1 cup (250 mL) berries
- **Topping:**
- 3 cups (750 mL) sliced strawberries, blueberries, blackberries, raspberries or a combination

Directions

Step 1:

Heat 2 cups (500 mL) evaporated milk in a medium saucepan over medium heat.

Step 2:

Combine sugar and cornstarch in a medium heat proof bowl. Whisk in remaining 1/2 cup (125 mL) evaporated milk. Beat in eggs. Slowly add hot milk to bowl. Stir to combine. Return mixture to saucepan. Bring to a boil, reduce heat and cook, stirring for 2 minutes or until thick. Stir in butter.

Step 3:

Strain hot mixture into heat proof bowl. Stir in vanilla and berries. Cool for 5 minutes. Spread mixture into pie shell. Place plastic wrap directly on surface of filling to prevent a skin from forming. Chill. Top with berries before serving.

Images

