

Chinese Egg Tarts

Yield: 16 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-chinese-egg-tarts>

Ingredients:

- 11 tablespoons unsalted butter softened
- 1/2 cup granulated sugar
- 1/2 teaspoon salt
- 1 large egg
- 1 1/2 cups all purpose flour
- 1/2 cup granulated sugar
- 1/2 teaspoon cornstarch
- 1/8 teaspoon salt
- 3/4 cup milk
- 2/3 cup heavy cream
- 8 large yolks
- 1 teaspoon vanilla extract

Nutrition:

1. Calories: 240 calories
2. Carbohydrate: 23 grams
3. Cholesterol: 155 milligrams
4. Fat: 15 grams
5. Protein: 4 grams
6. SaturatedFat: 9 grams
7. Sodium: 115 milligrams
8. Sugar: 13 grams

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