

Chinese Egg Custard Tarts

Yield: 6 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/jamaican-egg-custard-recipe>

Ingredients:

- 6 1/3 tablespoons unsalted butter room temperature
- 6 tablespoons powdered sugar
- 1/2 large eggs
- 1/2 teaspoon vanilla extract
- 1 1/3 cups all-purpose flour
- 1/4 teaspoon salt
- 5/8 cup sugar
- 6 11/16 tablespoons water
- 3 large eggs
- 2 teaspoons custard powder can substitute cornstarch
- 3 1/8 tablespoons evaporated milk
- 1 teaspoon vanilla extract

Nutrition:

1. Calories: 370 calories
2. Carbohydrate: 50 grams
3. Cholesterol: 160 milligrams
4. Fat: 16 grams
5. Fiber: 1 grams
6. Protein: 7 grams
7. SaturatedFat: 9 grams
8. Sodium: 150 milligrams
9. Sugar: 28 grams

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