

Vegetarian Fruit Custard Dessert

The Daily Basil Blog
2 portions

Prep Time 15 min
Cook Time 5 minutes

Instructions

- 1 Break the cookies into bite-sized pieces and line the bottom of your bowls, glasses or dish.
- 2 Wash and peel the fruit, as necessary, and cut into bite-sized pieces. Add fruit until the container is almost half-full.
- 3 In a saucepan, stir the custard powder and sugar. Using a whisk over low heat, add the milk only a tablespoon at a time and stir after each addition. After adding a few tablespoons of the milk, you can start pouring very slowly while stirring continuously. While you stir, make sure to get rid of any powder lumps. Once the mixture is quite liquid, then you can add the rest of the milk.
- 4 Raise the temperature of the stove to medium or medium-high and keep stirring the custard mixture until it starts to boil. When it boils, lower the heat, keep stirring and let it simmer for 2 minutes. Take the pan off the heat and let it cool for 15 minutes.
- 5 Spoon the custard over the fruit and cookies. Push the custard into the dish and keep adding custard until you have filled your dish. Decorate as you wish. Let it sit in the fridge for 30 minutes to cool.

[Watch the video](#). Or get the recipe [here](#).

Cooking
A show of love

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YouTube-[Debbie Esplin](#)

Ingredients

- 1/8 cup Bird's Custard Powder
- 1.5 tbsp. Sugar
- 1.25 cups Milk
- Any fruit you like, diced
(I used kiwi, pear, and grapes.)
- 2 Cookies, your choice
(I used chocolate -covered digestives and shortbread.)
- Cookies, chocolate or sprinkles to decorate. (I used chocolate kisses and wafers.)

Gluten-Free version use gluten-free cookies

Vegan version use oat, soy, or almond milk and cookies that are not made with any animal products like butter, egg, or milk.

Note: This recipe can be doubled.

Note: You can make this recipe in one larger dish or in individual bowls or glasses.

Tip: This dessert is best eaten the same day, otherwise the cookies go soggy, but it can be stored for 2 days in the fridge.



Fast, Easy, Healthy