Carrot or Turnip Custard

Makes: 8 servings

Ingredients

- 3 eggs
- 1 ½ cups grated raw carrot or turnip
- 3 cups milk
- 1 teaspoon salt
- 3 tablespoons melted butter

Directions

1. Preheat oven to 350°F.
2. Beat the eggs slightly.
3. Add the carrot or turnip and other ingredients.
4. Pour into a greased baking dish, place on a rack in a pan of hot water, and bake in the oven for about one hour, or until the custard is set in the center.
5. Serve at once.

Recipe from: *Food for Children*, 1931, adapted by the USDA Food and Nutrition Administration.

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