

# Baked Coconut and Rum Custard

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*Stuck for something to serve after your Thai or Indian meal? This coconut custard could just be the ticket. It's thick, creamy, sweet and decadent - everything a custard should be!*

## Ingredients:

5 eggs  
1 400g tin condensed milk  
1 340g tin evaporated milk  
1 400g tin full fat coconut milk  
1 400g tin grated coconut in syrup, drained (optional, use dessicated coconut instead if you like)  
125ml dark rum  
1 tbsp. vanilla extract

## Directions:

1. Preheat the oven to 150C.
2. Beat the eggs in a large bowl, then beat in the condensed milk, evaporated milk and coconut milk. Continue to beat until smooth.
3. Gently stir in the grated coconut, vanilla and rum. Pour into a greased baking dish.
4. Bake for 1 hour, then turn the oven off and let the dish rest in the oven for 15 minutes.

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