

Dessert, Custard

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Cooking time:

2 hours

cups

Yield:	cups	16	12	8	4
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4.0

Slow Cooker	#	1			
Cooker Insert	#	1			

Eggs, beatten	#	8	6	4	2
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1.0

Beat egg in insert

Milk, whole	cups	8	6	4	2
Sugar	cups	1	3/4	1/2	1/4
Corn Startch	TBSP	6	4 1/2	3	1 1/2
Nutneg	spice teasp	2	1 1/2	1	1/2
Vantilla	spice teasp	2	1 1/2	1	1/2

2.0

Add to insert & Mix

Pineapple	crushed cups	4	3	2	1
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1.0

Optional: Add pineapple & Leave out sugar

Cover & Put in slow cooker

Add water to cooker to liquid level within insert

Cook on high for 1 hours

Stir & Cook on high another hour

Pour into 8 oz paper cups with lids

Serve &/or Add to container(s) & Frig for days or Freezer for months