Honey Custard

6 servings

Ingredients:

4 eggs, slightly beaten 2 cups milk

½ cup honey ½ teaspoon vanilla

½ teaspoon salt (toasted flaked coconut)

Combine eggs, honey & salt. Slowly stir in milk & vanilla. Pour into 6 5-ounce buttered custard cups. Place in a pan of hot water & bake at 325° for 50 minutes or until a knife comes out clean. Serve chilled (optional – top with honey & coconut).