

## **DOUBLE BOILER CUSTARD**

**SOURCE:** It's a Secret Cookbook (each recipe has a secret/special ingredient)

### **INGREDIENTS:**

2 TBS DARK RUM (this recipe's secret)  
1/2 C granulated sugar  
2 TBS all-purpose flour  
1 egg, beaten  
2/3 C Half & Half  
1 C heavy CREAM, whipped (another of this recipe's secrets)

### **DIRECTIONS:**

In top part of double boiler combine sugar, flour, egg & Half & Half - cook 5 minutes over boiling water, stirring constantly. Add RUM & cook 5 minutes more. Remove from heat & cool, then chill at least 1 hour. Fold in whipped cream. Serve (perhaps having put mixture into individual dishes).

*Pour into individual dishes & chill well before serving. Good with real whipped cream or chocolate Cool Whip.*