

Egg tarts recipe 2

Yields: 12 of 3 inches egg tarts

Ingredients:

12 of 3 inches tart shells

Fillings:

3 eggs

0.5 cup water

0.25 cup sugar

0.25 cup evaporated milk

0.25 tsp vanilla extract

Methods:

1. Pre-heat oven to 425F
2. Defrost the tart shells
3. Whisk eggs and sugar together
4. Add water, evaporated milk and vanilla extract to the egg mixture
5. Fill the tart shells with the mixture (fill up to 90% full of each tart shell)
6. Bake the egg tarts for 13 minutes or until the filling is about 90% done
(rotate the pan around half way of the bake time)

*You may substitute evaporated milk and water with 0.75 cup of milk (homo or 2%)

*For more consistent result, you can place 2 pieces of pizza stone in the oven when you preheat the oven, but the preheating time will be longer, at least 30 minutes.