

Recipe adapted from allrecipes.com.



Hong Kong Egg Tarts

1-1/2 c water
3/4 c sugar
4 eggs
1/4 c evaporated milk
1/2 t vanilla
24 three-inch prepared tart shells

Preheat the oven to 425F. Bring the water and sugar to a boil in a medium saucepan. Remove from the heat and set it aside to cool.

Next beat the eggs in a large bowl and add the evaporated milk. Pour in the sugar water and mix thoroughly. Finally mix in the vanilla and then place the tart shells on a baking sheet. Pour the custard through a sieve into the shells.

Bake the tarts at 425F for 20 to 25 minutes, or until the egg mixture has risen and the crust is golden brown.