

## Vanilla Sauce

The sauce is made in about 15 minutes. There is only one trick to it: Do *not* let it come to a boil because it will curdle and ruin your sauce. The sauce was plenty sweet enough for me, but you could add another tablespoon of sugar for those who have a sweet tooth. This sauce is thick and creamy, resembling a runny custard.

### Ingredients

3 egg yolks  
4TBS sugar  
1 TBS corn starch  
2 ½ cups of milk  
1 vanilla pod

### Directions

Mix the egg yolks, sugar and cornstarch with a metal whisk in a heavy medium-sized pot. Cut the vanilla pod in half and scrape the seeds out and add it all to the mixture. Slowly add the milk, whisking the sauce most of the time over medium heat, until the mixture thickens. Turn off the heat and continue to cool in the pot, whisking occasionally. Remove the vanilla pod and put the sauce into a container in the fridge until ready to serve.

*Guten Appetit!*

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