

Arab Peach Custard

Indulge in the exotic flavors of Arab cuisine with this luscious peach custard, made with fresh peaches and a rich custard base.



Dessert

Arab

40 min

Total time

Easy

Difficulty

300

kcal / serving

Ingredients

- 2 eggs
- 200ml milk
- 50g sugar
- 1 tsp vanilla extract
- 2 ripe peaches, peeled and sliced
- Ground cinnamon (optional)

Steps

- 1 Preheat the oven to 180°C.
- 2 In a mixing bowl, whisk together the eggs, milk, sugar, and vanilla extract until well combined.
- 3 Arrange the peach slices in a greased baking dish.
- 4 Pour the custard mixture over the peaches.
- 5 Sprinkle with ground cinnamon, if desired.
- 6 Bake for 30–35 minutes, or until the custard is set and golden on top.
- 7 Remove from the oven and let it cool slightly before serving.
- 8 Serve warm or chilled.