Brazilian Bom Bocado 'Egg Custard'

Type: Main  Serves: 30  Recipe source: Food.com.au

Fresh from the garden: eggs

**EQUIPMENT:**
- Bowls
- Chopping board
- Knife
- Wooden spoon
- Measuring cups & spoons
- Patty cake tins
- Baking trays
- Whisk

**INGREDIENTS:**
- 1 teaspoon sugar
- 1 teaspoon butter
- 1 can condensed milk
- ½ cup shredded coconut
- 2 eggs
- 1 pinch parmesan cheese

**What to do:**

1. Preheat oven to 175 degrees celcius.
2. Place patty cake papers in tins
3. Mix condensed milk, coconut, eggs and parmesan cheese together in a bowl until combined.
4. Pour mixture into patty cake papers.
5. Pour hot water into roasting pan until it is halfway up the sides of the patty cake tins.
7. Cool on a wire rack until the custard can easily be removed from mould.
8. Refrigerate until chilled.