

# Quick & Easy

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## THE COSTCO WAY

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### **Bee Sweet Citrus Lemon & Orange Custard**

Makes 8 servings

#### **Candied Citrus Ingredients:**

$\frac{2}{3}$  cup water

$\frac{1}{2}$  cup sugar

1 Bee Sweet Citrus Orange

1 Bee Sweet Citrus Lemon

#### **Instructions:**

In a medium saucepan, heat water and sugar. Stir until sugar dissolves. Slice orange and lemon into  $\frac{1}{4}$ -inch slices. Add citrus slices to the sugar mixture. Boil on low for 2 minutes. Simmer for an additional 10 minutes. Place slices on a parchment-lined baking sheet. Dry overnight.

#### **Custard Ingredients:**

8- or 9-inch premade pie crust

1 cup sugar

$\frac{1}{2}$  cup plus 2 Tbsp all-purpose flour

$\frac{1}{2}$  tsp salt

1 cup whole milk

2 cups heavy whipping cream, divided

1 Tbsp juice of Bee Sweet Citrus Lemon

1 Tbsp juice of Bee Sweet Citrus Orange

$\frac{1}{2}$  tsp vanilla extract

1 Tbsp Bee Sweet Citrus Lemon zest

1 Tbsp Bee Sweet Citrus Orange zest

1 Tbsp confectioners' sugar

Candied citrus

#### **Instructions:**

Bake pie crust according to package directions. Cool completely. Preheat oven to 375 F. In a large bowl, mix sugar, flour and salt. Add milk, 1 cup cream, lemon juice, orange juice, vanilla, lemon zest and orange zest. Stir until combined. Pour into crust. Bake 30 to 40 minutes, or until crust is golden-brown and custard appears set around the outer edge. Cool completely at room temperature. In a medium bowl, add remaining 1 cup cream and confectioners' sugar. Whisk until medium peaks form. Spread on custard. Chill for 2 hours. Top with candied citrus and serve.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

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