



## Dessert White Sauce

Serves 6-8

2 cups milk

1 egg, beaten

1/2 cup sugar

3 tablespoons flour

5 tablespoons of boiling water

1/2 teaspoon toasted wattle seed

Steep wattle seed in boiling water (to swell), then set aside to cool.

Bring milk to a gentle simmer in medium size saucepan.

Add beaten egg, blending continuously with whisk.

Add sugar; continue to whisk.

Combine flour and wattle seed water. Whisk slowly into milk mixture.

Stir mixture until it becomes thick, but still "pourable."

