**Classic Vanilla Custard**

2 eggs

300 mL milk

60 mL sugar

20 cornstarch

2 mL vanilla

1. Make custard: whisk egg with milk in a medium pot. Combine sugar and cornstarch in a custard cup add to egg mixture.
2. Cook on medium heat, whisking constantly until mixture thickens, 7-10 min. Add vanilla, scrape into a small bowl, put saran wrap right on surface. Refrigerate.

**Phase Two-Oatmeal Topping**

15 mL margarine

30 mL brown sugar

20 mL flour

30 mL oatmeal

1/2 mL cinnamon

1. Combine dry ingredients in a non-metal bowl. Cut in margarine with a fork.
2. Microwave for 40seconds, stir and 30 seconds more.
3. Let cool and crumble.

 Assembly:

Wash and slice fruit. Arrange with layers of custard, fruit and crumble topping.

* 1/2 cup