



VANILLA SLICE RECIPE No. 2 No Eggs

Ingredients

- 2 ½ cups milk
- 1 ½ cups cream
- ½ cup caster sugar
- 1 teaspoon vanilla essence
- 1/2 cup custard powder
- 2 sheets frozen puff pastry, partially thawed

Method

Step 1 Place puff pastry on lined oven tray. Prick with a fork and bake for 10 -15 minutes at 220°C.

STEP 2 Put sugar, custard powder, vanilla essence and cream into a saucepan and stir over a medium heat until it starts to thicken. Add milk 1/2 cup at a time and whisk continuously until the custard thickens and coats the back of a wooden spoon. Remove from heat. Set aside to cool.

STEP 3 Preheat oven to 200°C/180°C fan-forced. Line two baking trays with baking paper. Place 1 pastry sheet on each prepared tray. Bake for 15-20 minutes or until puffed and golden. Cool for 5 minutes. Cover with a tea towel. Using hands gently press pastry to flatten.

STEP 4 Let everything cool slightly. Place in a 22cm square tin, pastry, custard and pastry.

STEP 5 Ice and cut.

Recipe is only an example not compulsory to use