



VANILLA SLICE RECIPE No. 1 – eggs

Ingredients

- 1 ¼ cups milk
- 300ml thickened cream
- 4 egg yolks
- ½ cup caster sugar
- 1 teaspoon vanilla essence
- 1/3 cup cornflour
- 1/3 cup custard powder
- 60g butter, chopped
- 2 sheets frozen puff pastry, partially thawed

Method

Step 1 Place milk and cream in a saucepan over medium heat. Cook, stirring, for 10 minutes or until almost simmering (don't boil).

STEP 2 Using an electric mixer, beat egg yolks, sugar and vanilla until thick and creamy. Add cornflour and custard powder. Beat until smooth. Gradually beat in milk mixture. Return mixture to saucepan. Cook, stirring, over low heat, for 6-8 minutes or until mixture boils, thickens and coats the back of a wooden spoon. Remove from heat. Stir in butter until melted and smooth. Place in a bowl. Cool slightly. Cover surface with plastic wrap. Set aside for 1 hour to cool.

STEP 3 Preheat oven to 200°C/180°C fan-forced. Line 2 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 to flatten.

STEP 4 Lightly grease a 6cm-deep, 23cm (base) square cake pan. Line base and sides with baking paper, allowing 3cm overhang on all sides. Place 1 pastry sheet in prepared pan. Pour custard over pastry. Top with remaining pastry sheet. Cover. Refrigerate for 4 hours or until set.

STEP 5 Ice and cut.

Recipe is only an example not compulsory to use