

## Vanilla Slice...*Slice Baby!*

⌘ A Junior Master Chef recipe ⌘

### Ingredients:

- 3 ready rolled frozen puff pastry

### Custard

- ½ Cup Caster Sugar
- ½ Cup Custard Powder
- 1 Cup Thickened Cream
- 1 teaspoon vanilla bean paste
- 1-½ cups milk

### Icing

- 1 Tablespoon butter, softened
- 1 teaspoon vanilla bean paste
- 1-½ cups icing sugar
- 1 Tablespoon hot water
- 100g 70% dark chocolate, melted to decorate
- ½ cup icing sugar, to decorate

### Method:

- Preheat oven 180°C
- Grease and Line 18cm x 18cm pan w/baking paper
- Cut pastry sheets into 3 – 18cm x 18cm squares
- Prick pastry with fork and bake 20-25mins or until pastry is golden, place onto wire rack to cool
- **For Custard**, place sugar, custard powder & half the cream into a saucepan and stir continuously over a medium heat until mixture boils and thickens. Stir in Vanilla bean paste
- Gradually add milk and remaining cream, whisking until thick.
- Remove from heat and pour into a large bowl.
- Cover custard with cling wrap to prevent skin forming and place in fridge to cool
- **For icing**, beat butter, vanilla, icing sugar & water with a fork in a medium bowl until smooth
- **Assemble** pastry, custard, pastry, custard, pastry, icing.

**Previous recipes:** Shakshuka, Puttanesca, Asian Styled Omelette, Hot Wings, Almond Cake, Thai Spiced Chicken Meat Balls, Pork Marinade, Mushroom Steak Sauce, Hamburgers, Brownies, Tomato Meatball Casserole. If you've missed any, let me know and I can get you a new copy.

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