

VANILLA SLICE

500 g (1 lb.) packaged puff pastry
2 or 3 sheets if 2 layers
1 cup sugar
 $\frac{3}{4}$ cup cornflour
 $\frac{1}{2}$ cup custard powder

1.25 litres (5 cups) milk
60 g (2 oz.) butter
2 egg-yolks
2 teaspoons vanilla

Have pastry at room temperature. Divide pastry into two equal parts. Roll each to 33 cm (13 in.) square; with sharp knife trim to 30 cm (12 in.) square.

Put one square of pastry on large ungreased oven tray. Bake in very hot oven 5 to 10 minutes, or until well browned. Trim pastry with a sharp knife to a 23 cm (9 in.) square. Bake and trim remaining pastry in the same way. Flatten 'puffy' side of both pieces of pastry with hand.



Line a 23 cm (9 in.) square slab tin or cake tin with aluminium foil, bringing foil up over sides; this makes it easy to remove slice when set. Put one piece of pastry into base of tin with flattened side up. Combine sugar, cornflour and custard powder in heavy-based saucepan. Mix well to combine. Blend with a little of the milk until smooth, stir in remaining milk; add butter.

Stir constantly over medium heat until custard boils and thickens, reduce heat, simmer 3 minutes. Remove from heat, quickly stir in vanilla, then quickly stir in beaten egg-yolks. Pour hot custard immediately over pastry in tin. Put remaining pastry on top of custard, with flattened side touching hot custard and smooth under-surface uppermost. Press pastry firmly.

Spread evenly with Passionfruit Icing. When cool, refrigerate several hours or overnight until set.

Passionfruit Icing:

Sift 1 cup icing sugar into small basin, add 1 teaspoon softened butter and pulp from one passionfruit. Add enough water, about 1 teaspoon, for thick spreading consistency. beat well.

Vanilla slice recipe

Ingredients

Vanilla slice

- 2 sheets frozen puff pastry, thawed
- 1 cup caster sugar
- 1 cup cornflour
- 1/2 cup custard powder
- 1 litre milk
- 60 gram butter
- 2 egg-yolks
- 2 teaspoon vanilla extract

Passionfruit icing

- 1 1/2 cup icing-sugar mixture
- 2 teaspoon butter
- 2 tablespoon passionfruit pulp
- 2 teaspoon water



Notes:

Continue stirring custard mixture while heating until boiling to prevent any lumps forming.

[Vanilla slice recipe | Australian Women's Weekly Food \(womensweeklyfood.com.au\)](http://womensweeklyfood.com.au)

Method

Vanilla slice

- 1 Preheat oven to very hot, 220°C. Lightly grease and line a 20 x 30cm slice pan with baking paper.
- 2 Grease and line 2 baking trays. Place pastry sheets on oven trays. Bake for 10-12 minutes, until golden. Gently flatten pastry with hand. Trim pastry to cover base of prepared pan.
- 3 In a jug, combine sugar, cornflour and custard powder. Add a little of the milk to form a smooth paste. Place paste in a large pan with remaining milk and stir until smooth.
- 4 Add butter and bring to the boil. Reduce heat and simmer, stirring, for 5 minutes or until mixture is thick and smooth. Remove from heat. Add egg-yolks and vanilla. Pour over prepared pastry sheet. Top with remaining trimmed pastry sheet. Chill for 1 hour.

Passionfruit Icing

- 5 Meanwhile to make passionfruit icing; combine icing sugar, butter and passionfruit pulp in a small heat-proof bowl. Stir in enough water to make a smooth paste. Place over saucepan of simmering water and heat gently, stirring for 2-3 minutes until mixture is of spreadable consistency. Spread over pastry. Chill for 20 minutes until set. Cut into squares.