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**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 220⁰C.

**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 200⁰C/180⁰C 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.