

PREP: 30 min
COOK: 20 min
SERVES: 16

Classic Queen Custard Square Recipe

A classic Vanilla Slice recipe with silky smooth custard and crisp puff pastry, this recipe is sure to be a crowd favourite! We've elevated it to the next level with the addition of our fragrant Queen Madagascan Vanilla Bean Extract. Want to get this recipe perfect every time? Check out our round up of the best vanilla slice tips from our baking community.

Ingredients

Slice

2 sheets frozen puff pastry
1 cup (220g) caster sugar
1/3 cup + 1/4 cup (90g) corn flour
1/3 cup (50g) custard powder
3 cups (750ml) milk
1 cup (250ml) pure or thickened cream (see note)
60g butter
2 tsp Queen Natural Vanilla Extract
3 large egg yolks

Method - Vanilla Slice

STEP 1

Preheat oven to 180°C (fan forced) and defrost puff pastry sheets. Line two baking trays with baking paper and lay the pastry sheets on top. Place another baking tray on top of your pastry sheet to prevent pastry rising too much during baking. Bake in oven for approximately 20 minutes, or until the pastry is golden. Remove from oven and allow to cool completely.

STEP 2

Line a 23cm square tin with aluminium foil, extending it over the sides so you can use it as handles to remove the slice when cool. Place one sheet of pastry in base of tin, top side down.

STEP 3

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Ingredients

Icing

1 ½ cups (225g) pure icing sugar, sifted

2 tbsp (40ml) milk

1/2 tsp Queen Natural Vanilla Extract

Method - Vanilla Slice

Combine sugar, corn flour and custard powder in a saucepan. Gradually add half the milk and whisk until smooth. Add the rest of the milk, and cream and stir over medium heat until mixture starts to boil and thicken. Allow to boil, stirring constantly for 1 minute. Reduce heat to low, add butter and Queen Madagascan Vanilla Bean Extract and whisk until butter is melted. When the mixture is smooth, remove pan from heat, then whisk in egg yolks until combined.

STEP 4

Spread vanilla custard over pastry inside the tin, then place the second pastry sheet on top and allow to cool. Refrigerate for 6 hours or overnight.

Method - Vanilla Icing

STEP 1

Combine icing sugar, Vanilla Extract and milk, mixing until smooth the spread over the top of pastry.

STEP 2

Cut Vanilla Slice into 16 portions and serve.

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