



PREP: 30mins
COOK: 1-2hrs
SERVES: 8

Snickers Vanilla Slice

A sweet and salty treat, Emelia takes us through her Snickers Vanilla Slice.

Ingredients

Vanilla Peanut Butter Custard & Slice

2 sheets of puff pastry
90g corn flour
150g caster sugar
1.5 TBSP Organic Vanilla Extract
400g milk
500g cream
200g smooth peanut butter
50 g butter
4 egg yolks
2 gelatin leaves, bloomed in iced water

Method - Vanilla Peanut Butter Custard & Slice

STEP 1

Preheat the oven to 180C.

STEP 2

Place the puff pastry on a baking paper lined tray and top with a second piece of baking paper. Add another tray on top of the puff pastry to weigh down whilst baking. Bake the pastry for 20-25 minutes or until a deep golden brown.

STEP 3

Line a 9 inch square baking dish with cling film. Trim one piece of pastry to fit the base of the baking dish and place in the bottom.

STEP 4

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Ingredients

Whipped Vanilla Chocolate Ganache Topping

100g milk chocolate
200g thickened cream
1 TSP Organic Vanilla Extract
Pinch of salt

Peanut Caramel Toppings

1 can Dulce De Leche
50g crushed roasted peanuts
Pinch of salt
10g cocoa powder, to serve

Method - Vanilla Peanut Butter Custard & Slice

For the peanut butter custard, in a saucepan, combine the sugar, corn flour and vanilla extract. Slowly add in the milk, whisking to ensure there are no lumps of corn flour. Hold on low to medium heat, constantly whisking until thickened.

STEP 5

Once thickened and the starches have cooked out, add in the cream and peanut butter and bring back to the boil, whisking constantly. Remove from the heat and add in the butter, yolks and gelatin and whisk to combine.

STEP 6

Pour the custard over the bottom layer of pastry and top with the second sheet of pastry.

STEP 7

Allow the slice to set in the fridge for minimum 4 hours (overnight is best).

Method - Whipped Vanilla Chocolate Ganache Topping

STEP 1

For the whipped chocolate ganache topping, combine all the ingredients together in a microwave safe bowl.

STEP 2

Microwave on high for 1 minute and 30 seconds and whisk to completely melt the chocolate.

STEP 3

Allow to cool completely - overnight in the fridge is best.

STEP 4

Whisk until soft peaks form. Transfer to a piping bag.

Method - Assemble the Slice & add the Peanut Caramel Toppings

STEP 1

To make the peanut caramel, mix together 4 tablespoons of canned dulce de leche (or jarred caramel) with the crushed peanuts and a pinch of salt. Transfer to a piping bag for assemble.

STEP 2

To assemble the slice, remove the set custard slice from the tray and using a serrated knife, trim all sides of the slice to ensure even edges. Cut into 8 even pieces and arrange on a serving platter.

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Method - Assemble the Slice & add the Peanut Caramel Toppings

STEP 3

Pipe three even mounds of the chocolate whipped ganache onto the top of the slice. Fill a mug with boiling water and dip a teaspoon into it to warm up. Take the warm teaspoon and press into the top of each mound of whipped chocolate to leave a divot for the caramel.

STEP 4

Take the caramel and fill the little divot.
Dust with cocoa powder to serve.

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