



PREP: 30 min
COOK: 20 min +
chill
SERVES: 16

Christmas Vanilla Slice

First time making vanilla slice? Check out our baking community's top tips [here](#).

Ingredients

Custard

- 2 sheets frozen puff pastry
- 1 cup (220g) caster sugar
- 90g corn flour, sifted
- ½ cup (60g) custard powder, sifted
- 2 cups (500ml) cream
- 2 cups (500ml) full cream milk
- 2 tsp [Queen Vanilla Bean Paste](#)
- 60g unsalted butter, softened
- 3 large egg yolks

Icing

Method - Pastry

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, then place another baking tray on top to prevent pastry rising too much during baking. Bake 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 or a 26cm x 16cm slice tin with aluminium foil, trim pastry to size and place one sheet of pastry in base of tin.

Method - Custard

STEP 1

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Ingredients

1 ¼ cup (190g) pure icing sugar, sifted

2 tbsp cocoa powder, sifted

2 tbsp (40ml) full cream milk, more if needed

1 tsp Queen Gingerbread Flavour for Icing

Queen Glamour & Sparkle sprinkles

Method - Custard

Combine sugar, corn flour and custard powder in a saucepan. Gradually add half of the milk and whisk until smooth. Add remaining milk and cream and stir over medium heat until the mixture starts to boil. Stirring constantly, allow mixture to boil for an addition minute to ensure the corn flour is cooked. Remove from heat, add butter and vanilla, whisking until butter is melted and mixture is smooth. Add egg yolks mixing to combine.

STEP 2

Spoon custard into prepared tin, then place the second pastry on top and allow to cool. Chill for at least 6 hours until set, then cut, using a serrated knife.

Method - Icing

STEP 1

Combine icing sugar, cocoa, milk and Gingerbread Flavour for Icing, mixing until smooth, adding more milk (1 tsp at a time) or icing sugar to thin/thicken if needed. Spread over the top of pastry. Top with Glamour & Sparkle sprinkles.

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