



PREP: 15 min  
COOK: 20 min  
SERVES: 12

## Passionfruit Iced Vanilla Slice Recipe

What could be better than a creamy vanilla custard slice. Ours is a Madagascan Vanilla Custard sandwiched between layers of flaky butter puff pastry and topped with a burst of passionfruit icing. It's an Aussie classic but we'll eat this treat any time, any day!

### Ingredients

2 sheets butter puff pastry, partially thawed  
1 cup + 2 tbsp (250g) caster sugar  
1/3 cup + 1/4 cup (90g) corn flour  
1/2 cup (60g) custard powder  
3 cups (750ml) milk  
1 cup (250ml) cream  
60g butter  
2 tsp [Queen Finest Madagascar Vanilla Bean Paste](#)  
3 egg yolks  
1 1/2 cups (225g) pure icing sugar, sifted

### Method - Base

#### 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, lift top baking trays 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. Trim pastry to size and place one sheet of pastry in base of tin, topside down.

#### STEP 3

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## Ingredients

2 tbsp (40ml) passionfruit pulp

## Method - Base

Combine the sugar, corn flour and custard powder in a saucepan, then gradually add half of the milk and whisk until smooth. Add the rest of the milk, and the cream and stir over medium heat until the mixture boils and thickens. Reduce heat to low, add butter and vanilla and whisk until butter is melted and mixture is smooth. Remove pan from heat, and then whisk in the egg yolks, until combined.

### STEP 4

Spread custard over the pastry in the tin and then place the second pastry on top (top side down) and then allow to cool.

## Method - Icing

### STEP 1

Combine icing sugar and passionfruit pulp, mixing until smooth the spread over the top of pastry. Chill for at least 6 hours until set, then cut, using a serrated knife into portions and serve.

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