

Vanilla Slice



Serves	36
Prep time	8 hours, 30 minutes
Cook time	30 minutes
Total time	9 hours
Allergy / Intolerance	Amines , Artificial Additives , Artificial Colours , Glutamates , Preservatives , Salicylates , Wheat
Suitable for	Gluten Free , RPAH Elimination Diet - Low Chemical / Failsafe
Meal type	Sweet Things
Misc	Child Friendly , Pre-preparable , Serve Cold
Occasion	Birthday Party , Special Occasions

Ingredients

- 2 sheets butter puff pastry (thawed)
- 2 teaspoons vanilla essence
- 1 cup caster sugar
- 3/4 cups corn flour (made from wheat)
- 1l milk
- 60g unsalted butter
- 2 egg yolks (lightly beaten)
- 1/2 cup Orgran custard powder

For the icing:

- 1 1/2 cup pure icing sugar (sifted)
- 1 teaspoon unsalted butter
- 1 Small pear half in syrup (drained and pureed)
- Milk

Directions

1. Preheat the oven to 210°C. Line a square container roughly the same size as the pastry sheets (23 – 24 cm) with aluminium foil, leaving an overhang on the sides.
2. Place each pastry sheet on a baking tray lined with non-stick baking paper, then bake for 8 to 10 minutes or until golden brown. Flatten with an egg flip and set aside to cool.
3. Combine the sugar, cornflour and custard powder in a pan and gradually (very slowly) add the milk, stirring until smooth. Simmer for about 3 minutes stirring continuously, until it thickens, then stir in the butter. Remove from the heat when smooth and thick and stir in the egg yolks and vanilla.
4. When the pastry is cool, place 1 sheet cooked-side up in the bottom of the lined container, trim to fit if required.
5. Pour the custard over the pastry and set aside to cool slightly before placing the second pastry piece on top, cooked side up.
6. To make the icing combine the icing sugar, butter and pear in a bowl. Place the bowl in a shallow bath of hot water and mix until the butter has melted. Add a little bit of milk if it is too thick. Spread the icing over the top pastry sheet. Put in the fridge for at least 8 hours to set.
7. Remove from the pan and cut into squares with a hot knife. Cutting along both sides at 4cm intervals on both sides will give 36 pieces.
8. Store in the fridge until ready to serve.

Note

Low Chemical / Failsafe

Variations:

1. Dust with pure icing sugar or use a plain glaze icing, without the pear.
2. The Orgran custard powder and pure icing sugar are gluten free. Both the pastry and the cornflour could be replaced with gluten free versions to make this recipe gluten-free.