

Vanilla Custard Cream Squares - Buttery, Creamy & Beautifully Simple

Vanilla Custard Cream Squares (Flaky, Creamy, and Dreamy)



OVEN
400°F

TIME
15 min

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INGREDIENTS

- 1 package puff pastry sheets (2 sheets)
- 2 cups milk
- $\frac{3}{4}$ cup sugar
- 3 large egg yolks
- ... cup cornstarch
- 1 tsp vanilla extract
- Powdered sugar, for dusting

DIRECTIONS

- 1.** Bake the Puff Pastry: Preheat oven to 400°F (200°C). Unfold puff pastry sheets and place them on a parchment-lined baking sheet. Prick lightly with a fork and bake for 12-15 minutes until golden and puffed. Cool completely.
- 2.** Make the Custard: In a medium saucepan, heat milk and sugar over medium heat until warm but not boiling. In a separate bowl, whisk egg yolks and cornstarch until smooth. Slowly whisk warm milk into the egg mixture to temper it.
- 3.** Return everything to the saucepan. Cook over medium heat, whisking constantly, until thickened-about 4-6 minutes. Remove from heat and stir in vanilla. Let cool to room temp.
- 4.** Assemble the Squares: Slice each puff pastry sheet into equal squares (about 9-12 total per sheet). Spoon custard onto one square, then gently top with another pastry square to make a sandwich.
- 5.** Dust and Serve: Dust generously with powdered sugar. Chill for 30-60 minutes before serving for best texture.

SWAPS & NOTES

& Tips Puff pastry : Let thaw in the fridge before using.
Cornstarch : Key for thickening the custard without flour.

Milk : Whole milk gives the richest texture.

Vanilla : Use real extract or paste for best flavor.

TIPS FOR SUCCESS

Chill your custard slightly before assembling-it spreads easier and stays put.

Use a serrated knife to cut pastry for clean edges.

For a firmer set : Refrigerate fully assembled squares for several hours or overnight.

Optional upgrade : Add a thin layer of fruit jam or fresh berries for a fruity twist. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/vanilla-custard-cream-squares-buttery-creamy-beautifully-simple/>