

Easy Vanilla Custard Cream Squares: A Crispy, Creamy Bakery-Style Treat

The Ultimate Vanilla Custard Cream Squares



OVEN
400°F

TIME
12-15 min

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INGREDIENTS

1 package Puff Pastry sheets (2 sheets): Thawed according to package directions.

2 cups Whole Milk: For the richest, creamiest custard texture.

3/4 cup Granulated Sugar: Just enough to sweeten the cream without being overpowering.

3 Large Egg Yolks: These provide the golden color and the essential "set" for the custard.

1/4 cup Cornstarch: Our thickening agent to ensure the squares hold their shape.

1 tsp Pure Vanilla Extract: The star of the show; use the good stuff!

Powdered Sugar: For that final, elegant dusting.

Swaps and Notes:

The Pastry: Ensure your puff pastry is cold when it goes into the oven. This helps achieve those distinct, flaky layers.

Dairy-Free: You can substitute the milk with a full-fat oat milk or coconut milk, though the flavor profile will shift slightly.

Citrus Twist: Add a teaspoon of lemon zest to the custard for a bright, tangy finish.

Chocolate Version: Stir in a handful of mini chocolate chips once the custard has cooled if you're a cocoa lover.

Step-by-Step Instructions:

Prep the Pastry: Preheat your oven to 200°C (400°F). Line a baking sheet with parchment paper.

Lay your puff pastry sheets out and bake for 12-15 minutes. You want them to be high, golden, and dry to the touch. Once done, set them aside to cool completely.

Warm the Base: In a medium saucepan, combine the milk and sugar. Heat over medium heat, stirring occasionally, until the sugar is dissolved and the milk is warm (but not boiling).

Temper the Eggs: In a separate heat-proof bowl, whisk the egg yolks and cornstarch until smooth and pale. Slowly pour about half a cup of the warm milk into the egg mixture while whisking constantly.

This "tempers" the eggs so they don't scramble.

Thicken the Custard: Pour the egg mixture back into the saucepan with the remaining milk. Continue to cook over medium heat, stirring constantly with a whisk or wooden spoon. The mixture will suddenly thicken into a lush, pudding-like consistency.

Flavor and Cool: Remove from heat and stir in the vanilla extract. Transfer the custard to a bowl and cover the surface directly with plastic wrap (this prevents a "skin" from forming). Let it cool to room temperature, then chill slightly in the fridge.

Assemble: Once everything is cool, use a serrated knife to gently cut the puff pastry into even squares. Spoon a generous dollop of custard onto one pastry square and top it with another.

The Finishing Touch: Dust heavily with powdered sugar right before serving.

Tips for Success:

The "Weight" Trick: If you want your pastry squares to be more uniform and less "puffy," place a second baking sheet on top of the pastry while baking.

This creates a denser, more crackly layer.

Don't Rush the Cooling: If you put warm custard on the pastry, it will turn soggy instantly. Patience is your best friend here!

Serrated Knife: Always use a serrated knife (like a bread knife) to cut puff pastry. Use a sawing motion to avoid squashing the delicate layers.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 245 kcal

Total Fat: 14g

Carbohydrates: 26g

Protein: 4g

Sugar: 12g

Storage and Leftover Tips:

Refrigeration: Store any leftover squares in an airtight container in the fridge for up to 2 days.

Pro Tip: Puff pastry loses its crunch over time as it absorbs moisture from the custard. For the best experience, assemble only as many squares as you

plan to eat immediately. Keep the baked pastry in an airtight container at room temperature and the custard in the fridge separately.

More Recipes You Will Love:

DIRECTIONS

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11. **Serving Suggestions and Pairings:** These squares are best served chilled. They pair beautifully with a hot cup of espresso or a glass of cold milk.
12. **If you are hosting a summer gathering,** I highly recommend serving these alongside a tall glass of this blueberry lemonade. The tartness of the berries cuts through the richness of the vanilla cream perfectly. For a more "adult" dessert pairing, try serving them with the slippery drank, which complements the creamy notes of the custard.
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21. **More Recipes You Will Love:** If you enjoyed this creamy treat, you'll definitely want to check out these other favorites from the ChefManiac kitchen:
22. **These chocolate chip cookie bites** - The perfect bite-sized companion to your afternoon coffee.
23. **This easy ice cream sandwich cake** - Another incredible no-bake hack for when you need a crowd-pleaser.
24. **These spring flower pretzel bites** - A salty-sweet treat that looks beautiful on any dessert platter.
25. **Final Thoughts:** These Vanilla Custard Cream Squares prove that you don't need a professional pastry degree to make something spectacular. They are elegant, delicious, and surprisingly simple.

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

Original recipe: <https://chefmaniac.com/easy-vanilla-custard-cream-squares-a-crispy-creamy-bakery-style-treat/>