

Bakery-Style Cannoncini (Italian Cream Horns)

Vanilla Cream Rolls (Cannoncini)

OVEN
400°F

TIME
20 min

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INGREDIENTS

For the Vanilla Custard:

3 egg yolks

3 tablespoons all-purpose flour

1/2 cup sugar

1 teaspoon vanilla extract

8 oz milk

For the Pastry:

1 sheet puff pastry, thawed

1/4 cup sugar

1 egg (for egg wash)

For Finishing:

Powdered sugar for dusting

DIRECTIONS

1. Heat the Milk: In a saucepan, heat the milk until hot but not boiling.
2. Prepare the Custard Base: In another saucepan, whisk together:
3. Egg yolks
4. Sugar
5. Vanilla extract
6. Flour
7. Mix until smooth and light in color.
8. Temper the Custard: Slowly pour the hot milk into the egg mixture while whisking constantly.
9. This prevents the eggs from scrambling.
10. Cook the Custard: Place the mixture over medium heat.
11. Stir constantly until it thickens into a smooth custard.
12. Remove from heat and allow it to cool completely.
13. Preheat the Oven: Preheat the oven to 400°F (200°C).
14. Prepare the Puff Pastry: Roll out the puff pastry sheet and cut it into strips about 1 inch wide.
15. Form the Pastry Shells: Wrap each strip of pastry around a metal cannoncini mold or cone.
16. Overlap slightly to seal the layers.
17. Egg Wash and Sugar: Brush each pastry with beaten egg and sprinkle with sugar.
18. Bake: Place the pastry molds on a baking sheet.
19. Bake for 15-20 minutes until golden and puffed.
20. Cool and Fill: Allow the pastry shells to cool completely.
21. Carefully remove them from the molds.
22. Fill each pastry with vanilla custard using a piping bag.
23. Dust with powdered sugar before serving.

SWAPS & NOTES

This dessert is flexible if you'd like to experiment with different flavors.

Custard Variations You can add different flavors to the custard such as: Lemon zest Almond extract Orange zest Pastry Options Store-bought puff pastry works beautifully, but if you prefer homemade pastry, you can certainly use it.

Extra Filling Ideas Instead of vanilla custard, try filling the pastry shells with: Sweetened whipped cream Chocolate pastry cream Mascarpone cream

