

## Vanilla Custard Cream Squares That Taste Like a Creamy Bakery Dessert

Vanilla Custard Cream Squares



**VANILLA CUSTARD CREAM  
SQUARES**

*You Will Need*

1 1/2 cups graham cracker crumbs  
1/3 cup melted butter  
1/2 cup granulated sugar

**OVEN**  
**350°F**

**TIME**  
**8 to 10 min**

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### INGREDIENTS

For the Crust:

- 1 1/2 cups graham cracker crumbs
- 1/3 cup melted butter
- 1/2 cup granulated sugar

For the Custard:

- 2 cups whole milk
- 1 cup heavy cream
- 3/4 cup granulated sugar
- 5 large egg yolks
- 2 teaspoons vanilla extract
- 3 tablespoons cornstarch
- 1/2 teaspoon salt

For the Topping:

- 1 cup heavy whipping cream
- 2 tablespoons powdered sugar
- 1 teaspoon vanilla extract

### DIRECTIONS

1. Preheat your oven to 350°F (175°C). Line an 8x8-inch baking pan with parchment paper.
2. In a bowl, combine the graham cracker crumbs, melted butter, and granulated sugar. Mix until evenly coated.
3. Press the mixture firmly into the bottom of the prepared pan to form an even crust.
4. Bake the crust for 8 to 10 minutes, then remove it from the oven and let it cool completely.
5. In a saucepan over medium heat, combine the milk, heavy cream, and half of the sugar. Heat until just beginning to steam, stirring occasionally.
6. In a separate bowl, whisk the egg yolks, remaining sugar, cornstarch, and salt until smooth and pale.
7. Slowly pour a small amount of the hot milk mixture into the egg mixture, whisking constantly to temper the eggs.
8. Gradually whisk the tempered egg mixture back into the saucepan.
9. Cook over medium heat, whisking constantly, until the custard thickens and begins to bubble.
10. Remove from the heat and stir in the vanilla extract.
11. Pour the custard over the cooled crust and spread it evenly.
12. Cover with plastic wrap directly on the surface and refrigerate for at least 4 hours, or until fully set.
13. In a bowl, whip the heavy whipping cream, powdered sugar, and vanilla extract until soft peaks form.
14. Spread or pipe the whipped cream over the chilled custard layer.
15. Slice into squares and serve chilled.

## SWAPS & NOTES

Whole milk and heavy cream give the custard its rich, silky texture, so this is one recipe where full-fat dairy really makes a difference.

Be patient when cooking the custard.

It thickens gradually, and constant whisking helps keep it smooth and prevents lumps.

If you want very clean slices, chill the dessert thoroughly and wipe the knife between cuts.

### TIPS FOR SUCCESS

This step keeps the yolks from scrambling and helps create a smooth custard.

Do not walk away from the stove once the custard starts cooking.

Constant whisking is what gives you that velvety texture.

Let the crust cool completely before adding the custard layer so the base stays firm and distinct.

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

Original recipe: <https://chefmaniac.com/vanilla-custard-cream-squares-that-taste-like-a-dreamy-bakery-dessert/>