

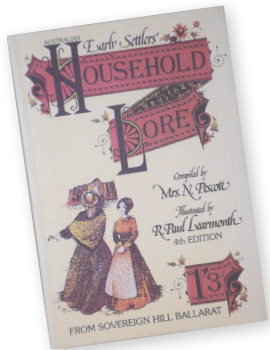
# VANILLA SLICE

## INGREDIENTS

- ¼ lb. puff pastry
- ½ pint milk
- 3 tablespoons cornflour
- 2 tablespoons sugar
- 1 teaspoon butter
- 1 egg
- Vanilla
- Soft icing
- Chopped nuts

## METHOD

1. To make the filling: Blend cornflour and sugar with milk.
2. Bring to the boil and boil for 2 minutes.
3. Cool add beaten egg. Reheat but do not boil.
4. When cold add vanilla essence.
5. Roll pastry into a square about ½ inch thick. Trim edges, mark top into squares with the knife.
6. Bake in a hot oven 15 minutes.
7. Separate the squares and split each on into half.
8. Spread one half with slightly warm custard mixture. Cover with second piece of pastry. When cold, ice with icing and sprinkle with nuts.



Extract from  
'Early Settlers' Household Lore'.  
Available from the  
Sovereign Hill Online Shop