

# Vanilla Custard Cream Squares

## INGREDIENTS

2 sheets puff pastry, thawed

For the filling:

4 cups whole milk

1 1/2 cups granulated sugar

1 1/4 cups all-purpose flour

8 eggs, separated

3 teaspoons vanilla extract

2 tablespoons rum (optional)

2 cups heavy whipping cream, chilled

2 tablespoons powdered sugar, plus more for dusting

## PREPARATION

Preheat oven to 350°F. Place each puff pastry sheet on a baking sheet and bake for 10 minutes, until golden brown. Set aside to cool.

Add three cups of milk to a sauce pan and bring to a boil over medium heat.

Meanwhile, in a large mixing bowl, whisk together the egg yolks and granulated sugar until light and fluffy. Add in the flour, vanilla, rum (if using), and remaining 1 cup of the milk.

When milk has come to a boil, fold egg yolk mixture into boiling milk and slowly stir until thickened. Remove from heat.

In a large bowl, beat the egg whites with an electric mixer until stiff peaks form, and slowly fold into the custard mixture.

Place one of the puff pastry sheets on the bottom of a 9×13-inch baking dish. Spread custard evenly over the top. Place in refrigerator to chill until cool and stiff, 1-2 hours.

When custard has chilled, beat whipping cream and 2 tablespoons of powdered sugar with an electric mixer until stiff. Spread evenly on top of custard.

Cut second pastry sheet into 15 squares and place over whipped cream. Return to refrigerator to chill for 2 more hours. Sprinkle with powdered sugar before serving. Enjoy!