



Pastry Cream



Prep
15 m

Cook
5 m

Ready In
20 m

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"This is a classic pastry cream often used in bakeries and restaurants. It can be used as a filling for cakes, pies or pastries. To make a lighter filling, fold in plain whipped cream."

Ingredients

2 cups milk	1/4 cup cornstarch
1/4 cup white sugar	1/3 cup white sugar
2 egg yolks	2 tablespoons butter
1 egg	1 teaspoon vanilla extract

Directions

- 1 In a heavy saucepan, stir together the milk and 1/4 cup of sugar. Bring to a boil over medium heat.
- 2 In a medium bowl, whisk together the egg yolks and egg. Stir together the remaining sugar and cornstarch; then stir them into the egg until smooth. When the milk comes to a boil, drizzle it into the bowl in a thin stream while mixing so that you do not cook the eggs. Return the mixture to the saucepan, and slowly bring to a boil, stirring constantly so the eggs don't curdle or scorch on the bottom.
- 3 When the mixture comes to a boil and thickens, remove from the heat. Stir in the butter and vanilla, mixing until the butter is completely blended in. Pour into a heat-proof container and place a piece of plastic wrap directly on the surface to prevent a skin from forming. Refrigerate until chilled before using.

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