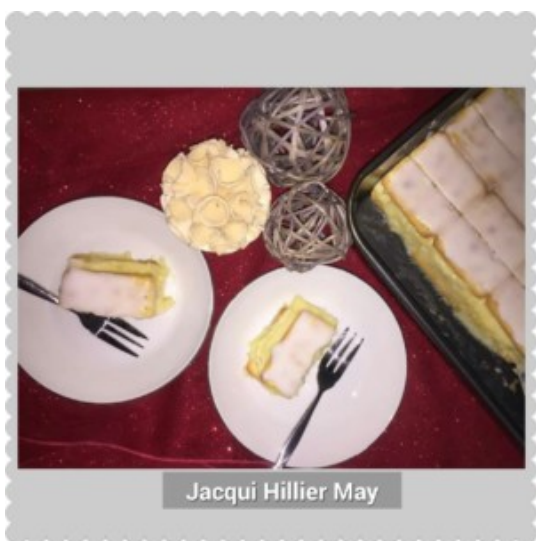


# CREAM CRACKER CUSTARD SLICES



Jacqui Hillier May



*By Food lovers recipes*

## CREAM CRACKER CUSTARD SLICES

(makes 30 slices)

- 1 packet Cream Crackers
- 1 litre milk
- 1 cup (250 ml) sugar
- 50 g butter or margarine
- 125 ml ( $\frac{1}{2}$  cup) cake flour
- 100 ml cornflour
- 10 ml (2 teaspoons) custard powder
- 2 ml ( $\frac{1}{2}$  teaspoon) salt
- 100 ml cold water
- 3 eggs, separated
- 5 ml (1 teaspoon) vanilla essence
- 500-ml (2 cups) icing sugar, sifted
- 40 ml boiling water

Grease a shallow glass dish and arrange 15 biscuits in the bottom of the dish ensuring they all face the same way.

Bring the milk to the boil in a large saucepan. Add the sugar and butter and stir until melted. Remove from the heat.

Mix the flour, cornflour, custard powder, salt and cold water. Add the egg yolks and mix well. Gradually whisk a little of the milk mixture into the custard mixture, then return the mixture to the saucepan with the rest of the milk. Heat

slowly, stirring continuously until the mixture comes to the boil. Simmer for about 5 minutes until thick. Remove from the stove and stir in the vanilla essence. Whisk the egg whites until stiff and using a metal spoon gently fold into the custard mixture.

Pour the hot custard over the biscuits. Cover with another 15 biscuits lying in the same direction as the bottom layer. Leave to cool in the fridge. Blend the icing sugar with boiling water until icing is easy to spread. Add a little more water if necessary. Spread over the biscuits and chill. Cut into slices the size of half a biscuit.

Recipe and photo: Jacqui Hillier May