



Moor Drift
Dairy

EASY CUSTARD SLICES (serves 6-8)

This recipe isn't called "Easy Custard Slices" for nothing – it makes use instant pudding/ custard powder for the filling and pre-made puff pastry so that you get consistent results every time! Even better, you can whip these delicious treats up in less than 45 minutes, which makes them a practical option for last-minute tea parties. Make sure to serve them fresh for maximum flavour.

INGREDIENTS

1 packet puff pastry
1 box Moir's or Royal Instant Pudding (vanilla flavour)
½ cup icing sugar

METHOD

Preheat oven to 180°C

Unroll the puff pastry onto a flat surface (it must be completely de-frosted).
Cut pastry into 6cm x 8cm rectangles and place on a baking tray and bake for 30 minutes.
Whilst the pastry is cooking, combine the instant pudding powder with 450ml cream (do not use milk as per box instructions) and beat with an electric mixer for 3-4 minutes.

Refrigerate until pastry is ready.

Slice the pastry rectangles in half, place a spoonful of custard into each one and then put the tops back on.

Sprinkle with icing sugar and serve fresh.

F R E S H E R F O R L O N G E R

Tel: 015 491 9400 | Toll Free: 0800 20 40 59 | www.moordrift.co.za