



Vanilla and Honey Slice

INTERMEDIATE • 50 MINS

Between two buttery puff pastry layers, you'll find a silky smooth honey-filled custard. This classic dessert takes the nostalgic flavour of the vanilla slice you remember – and gives it an Aussie upgrade. Crafted with **Capilano Outback Honey**, for a fruity and caramel twist on morning tea.



SKILL LEVEL

Intermediate

PREP TIME

30 mins

COOKING TIME

20 mins

SERVINGS

16

Ingredients

Visit capilanothoney.com.au to learn how to swap honey for sugar in your recipes.

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- 2 sheets frozen puff pastry, defrosted
- 50g ($\frac{1}{3}$ cup) custard powder
- 90g ($\frac{3}{4}$ cup) cornflour
- 750ml (2 $\frac{1}{2}$ cups) milk
- 250ml (1 cup) thickened cream
- 180g ($\frac{1}{2}$ cup) **Capilano Outback Honey**
- 2 tsp vanilla extract
- 60g butter, cubed
- 4 egg yolks
- 170g (1 $\frac{1}{2}$ cups) icing sugar, sifted
- 40ml (2 tbsp) milk
- 10ml ($\frac{1}{2}$ tbsp) vanilla extract

Used in this recipe



AUSSIE OUTBACK HONEY

Travel to Australia's outback, where ancient river systems, creeks and billabongs grow trees such as Mallee, Yapunyah, Bimble Box and Gum that our bees forage to create uniquely Australian honey.

Fruity, Caramel and Smooth

Squeeze the rich caramel taste of Outback Honey into your creamy porridge or bowl of muesli, enjoy its robust and fruity flavour in your cooking, or craft a distinct honey-flavoured treat in sweet recipes like a honey macadamia caramel slice or vanilla custard slice.

Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

Method

1. Preheat oven to 160°C (fan-forced). Line two trays with baking paper.
2. Lay one sheet of puff pastry on each tray. Cover each pastry sheet with baking paper, then top with another baking tray to prevent pastry rising.
3. Bake for 20 minutes or until golden. Set aside to cool completely.
4. Line a 22cm square cake tin with baking paper (ensuring paper hangs over sides for easy removal). Place one piece of pastry into base, cutting to size if necessary. Set aside.
5. Combine custard powder and cornflour in a medium pot. Whisk in half the milk until smooth.
6. Add remaining milk, cream, honey and vanilla extract. Stir over medium heat until the mixture thickens and boils. Reduce heat to low and whisk for an additional minute.
7. Remove from heat and whisk in butter until incorporated, followed by egg yolks.
8. Pour custard over pastry, then place second pastry sheet on top, cutting to size if necessary. Set aside to cool completely.
9. In a small bowl, whisk icing sugar, milk, and vanilla until smooth. Pour over cooled vanilla slice and spread evenly.
10. Refrigerate for 6 hours (or overnight) then cut into portions using a serrated knife, wiping clean between each slice.
11. Store in the refrigerator up to 2-3 days in an airtight container.

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