

# CLASSIC CUSTARD SLICES

Makes 24

## INGREDIENTS

100g NESTLÉ KLIM milk powder  
2 tsp vanilla essence  
6 egg yolks  
½ cup corn flour  
½ cup cake flour  
⅔ cup (150g) sugar  
3 tbsp water  
1 packet (200g) cream crackers

### For the marbled topping:

1 cup icing sugar  
1 tbsp NESTLÉ Cocoa

## METHOD

1. Whisk NESTLÉ KLIM Milk powder into 1 L of water until smooth and combined.
2. Place milk and vanilla essence into a medium saucepan, bring up to a simmer, then remove from the heat.
3. In a medium bowl, whisk together the eggs, sugar, flour and corn flour until very smooth
4. Pour into the saucepan with milk and mix to combine well.
5. Return to the heat, stir constantly over medium-low heat until the custard boils and thickens.
6. Remove the custard from the heat.
7. Break the cream crackers along their middle seams to form 24 halves. Arrange them along the bottom of a 32cm rectangular dish.
8. Pour the custard over the layer of crackers and spread evenly.
9. Arrange another layer of cream crackers along the top of the custard. Refrigerate overnight or until set.
10. Combine icing sugar and water to make a smooth, pourable glaze. Pour a third of the mixture into a separate bowl.
11. Mix the cocoa with 1 tsp hot water to form a paste, then add to the one third of icing mixture.
12. Place the cocoa icing in a piping bag with a small round nozzle.
13. Spread the white glaze over the top cracker layer to cover. Pipe lines of brown icing horizontally across the white icing, equal distance apart, and use a skewer to drag down vertically to create feathered effect.
14. Allow icing to set before slicing up into squares and ENJOY!