



Kremšnita - a vanilla and custard cream cake dessert

Ingredients:

4-cups milk
8-eggs
1 1/2cups sugar
1 1/4cups flour
2 tea spoon vanilla sugar
2 puff pastry sheets
3 cups heavy whipping cream

Directions:

Preheat the oven to 350 Fahrenheit.

Prepare the pastry dough: on a lightly floured work surface, use a floured rolling pin to roll each sheet thin.

Place the pastry on a baking sheet and bake for ten minutes.

Remove the pastry from the oven and leave them to completely cool.

Custard:

8- Eggs separated

Mix 8 egg yolks w/1, 1/2 cups sugar until light and fluffy.

Gradually adding flour vanilla sugar and 1 cups of milk.

To finish:

In heavy saucepan over medium heat, boil 3 cups of milk.

Fold egg yolks mix in to boiling milk cook slowly stirring gently, until mixture starts to thicken.

Remove from heat and combine with 8 egg whites (very stiff)

Place 1 sheet of pastry in a 2-3 inch, pan. Pour the custard over the pastry and chill well.

Beat a 3-cups heavy whipping cream w/2 soup spoons powder sugar and pour over the chill custard.

Cut the second pastry sheet into 20 squares. Lay the squares over kremšnita. Before serving, sprinkle with powder sugar.

Please serve very cold.

[Sandra Wheeler Allen](#) shared [Annie's Sweet Treat's](#) [photo](#).