

Pastry Cream

This pudding can be used with my Boston Cream Pie, Cream Puffs and Éclairs. This is a recipe that uses EGG YOLKS.

4 egg yolks
1/2 cup sugar

1/2 cup all-purpose flour
1/2 tsp. salt

2 cups milk, scalded

1 tsp. vanilla



In a mixing bowl, beat egg yolks and sugar together.

Add flour mixed with salt.

Slowly pour scalded milk into egg mixture, stirring constantly.

In a 2-quart saucepan; stir over low heat until mixture thickens.

Remove and pour back into the mixing bowl.

When cool, add vanilla.

Yield: 4 servings.

CHOCOLATE PASTRY CREAM:

Add 1 to 2 tablespoons of melted sweet chocolate to hot, cooked pudding.