

No-Fuss Pastry Cream



Use this rich vanilla custard to fill our Boston Cream Donuts,

Classic Cream Puffs, or Star Tart.



Prep: 15 mins

Yield: Makes about 2 1/2 cups

Total: 15 mins

Ingredients

- 1/2 cup sugar
- 1/4 cup cornstarch
- Pinch of kosher salt
- 2 cups whole milk
- 4 large egg yolks
- 2 tablespoons unsalted butter
- 1 teaspoon pure vanilla extract

Directions

Whisk together sugar, cornstarch, and salt in a medium saucepan. Whisk together milk and egg yolks in a glass measuring cup; add to saucepan along with butter and bring to a boil over medium heat. Let boil 1 minute, still whisking; then remove from heat and stir in vanilla.

Strain pastry cream through a fine-mesh sieve into a bowl. Cover with plastic wrap, pressing it directly onto surface of cream to prevent skin from forming. Refrigerate until chilled, at least 2 hours and up to 2 days. Just before using, whisk until smooth.

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