

# Homemade Vanilla Cream



GLUTEN FREE

-	<i>Preparation Time</i>	<i>Cooking Time</i>	<i>Cooling Time</i>	-
-	5	10-15	120	-
-	minutes	minutes	minutes	-

Most people just go to the store and buy premade, or a powder that you add water to. Using the premade one is very quick to add to any recipe. If you want the best taste, and already using the powdered, you might as well make it from scratch. It takes very few basic ingredients and it's easy.



## Ingredients

European Measurements	US Measurements
5 egg yolks	5 egg yolks
2 tbsp. maizena (corn flour)	2 tbsp. maizena (corn flour)
100g sugar	3,5 oz. sugar
3 dl. milk	1 ½ cup milk
2 dl. heavy cream	1 cup heavy cream
½ tsp. vanilla	½ tsp. vanilla

## Directions

1. Mix egg yolks, maizena and sugar in separate bowl that can handle boiling milk (high heat)
2. To a pot add milk, heavy cream and vanilla
3. Slowly bring to a boil, while stirring the whole time. You do not want the mix to get burned in any way
4. Add half a cup of hot milk to the egg mixture, and whisk it quickly.
5. Pour the egg mix into the pot.
6. Slowly heat up the mixture while whisking.
7. Stop when it gets a good thick consistent
8. Pour into a long pan, which can fit into your fridge.
9. Plastic wrap it.
10. Leave it in the fridge to cool down. 1-2 hours should do it.

There's lots of delicious recipes at the website with a video showing you how to make every recipe in English. (Click to view)

