

# Vegan Cremeschnitten (Vanilla Slices)

Prep time: 40 minutes || Cook time: 20 minutes || Passive time: about 12 hours

## Ingredients

- **Pastry:**
- 1 pack of puff pastry (about 25cm x 42cm when rolled out)



- **For vanilla Cream:**
- 6 tbsp cornstarch
- 3 cups non-dairy milk\*
- 3 tablespoons Sugar\*
- Fresh vanilla\*
- 1 pinch of salt
- *Optional: grated lemon peel (1/4 of a medium sized lemon)*

- **Whipped cream:**
- 1/4 cup Non-Dairy whipping cream\*\*
- Whipping cream stabiliser

- **Icing:**
- few squeezes of lemon juice
- 1.5 cups powdered sugar
- 1 tbsp water

\*You can use vanilla flavoured non-dairy milk instead of unsweetened milk/sugar/vanilla.

\*\*The type you have to whip yourself, i.e. that is liquid when you buy it and gets fluffy and big when you whisk it. The recipe also works with homemade whipped cream (I used coconut milk as a base) without whipping cream stabiliser . You will need about 1.5 cups of whipped cream. It may be a little less fluffy than with the store-bought one.

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## Preparation

### Preparing the pastry

1. Pre-Heat the oven to 200°C (with air-circulation. 220°C without air circulation)
2. Take the puff pastry out of the packaging and put it (rolled out) on a baking tray.
3. Poke lots of tiny wholes into it, using a fork.
4. Bake for 10 minutes. Check if there are large air pockets. If yes, take it out of the oven, slowly press the air out and then carefully turn/ flip the pastry in order for it to become flat again. If the pastry looks flat, you can leave it in the oven.
5. Bake for another 10 minutes. It should be golden brown now.
6. Take out of the oven and let it cool down.

Note: It's ok to bake the pastry the night before. It also works if you bake it fresh on the day.

### Making the vanilla cream

1. Mix about half a cup of your non-dairy milk with the cornstarch. Stir well until cornstarch is completely dissolved. Set aside.
2. Scrape out the inside of the fresh vanilla beans and add to a pot, together with the rest of the milk and the sugar. If you'd like the filling to be sweeter, you can add more sugar to taste.
3. Bring to a boil. Turn heat down to medium.



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4. Slowly add the milk-cornstarch mix while stirring continuously. Keep stirring until the cream is thick.
5. Optional: Add grated lemon peel, stir well.
6. Take the pan off the stove. Add the vanilla cream to a bowl.
7. Cover the bowl either with a plate or clingfilm and put in the fridge.
8. Leave the cream in the fridge for a few hours, ideally over night.

## ***Making the filling***

1. Get the cold vanilla cream out of the fridge. Whisk until smooth. (It doesn't need to be perfect)
2. Whisk whipping cream together with whipping cream stabiliser. You can do this by hand or you can use a mixer.
3. Slowly mix the vanilla cream with the whipped cream using a spoon (don't use a whisk).

## ***Stacking the Cremeschnitten***

1. If you want to double-stack your Cremeschnitten (i.e. 2 layers of cream/ 3 layers of pastry), cut the pastry into 3 equal pieces. It's important that these are the same size. (If you want to single-stack your Cremeschnitten, cut the pastry into 2 equal pieces.)
2. Put about half the cream on top of the first piece of pastry. Make sure the cream is distributed evenly.
3. Stack the second piece of pastry on top of the layer of cream.
4. Add the rest of the cream and spread it evenly on the pastry.
5. Stack the final piece of pastry on the layer of cream, making sure that the flat side is on top.
6. If you want, you can use a small spoon to smooth down the cream on the edges.

## ***Making the icing***

1. powdered sugar, a few squeezes of lemon juice and water in a pan and heat up. Stir well.
2. Add icing to the giant Cremeschnitte.
3. Cover the giant Cremeschnitte with a big bowl if possible and put in the fridge for a few hours. At least 3-4 hours – it will be much easier to cut then! You could also put in the freezer for about 30 minutes.

## ***Cutting the Cremeschnitten***

1. This is the hard part. Use a bread knife to cut. (You may use a different type of knife, use whatever works best for you. Make sure it's sharp)
2. Carefully and slowly cut through the pastry. Don't cut from the top down, put cut 'sideways'.
3. You may have accidentally pushed out some of the cream filling. Don't worry, just scoop it back in as well as you can and smooth with a spoon or a small knife.
4. You can wrap the finished Cremeschnitten in baking paper – like this they become very easy to handle and won't fall apart!

