

100% EMPLOYEE OWNED



QUICK & EASY Pastry Cream



Luscious filling, no cooking required.

U^D NET WT 18 OZ (1LB 2OZ) 510g

Quick & Easy Pastry

Make rich, elegant vanilla filling, perfect for éclairs, filled cakes, or fruit tarts. Makes enough for three batches.

Basic Pastry Cream

MAKES 2 CUPS PASTRY CREAM

- 1 1/2 cups (170g) Quick & Easy Pastry Cream Mix
- 2 cups (454g) milk, cold
- 1/2 teaspoon vanilla or almond extract or 2 to 3 drops stronger flavor such as Fiori de Sicilia (optional)

DIRECTIONS

Blend the Quick & Easy Pastry Cream Mix with cold milk until blended, about 1 minute. Beat 2 to 3 minutes until thick. Whisk in extracts or flavorings. Stir in additional milk a tablespoon at a time if a thinner consistency is desired. To make fluffy pastry cream for doughnuts and cake fillings fold 2 cups of whipped cream and a 1/2 teaspoon of vanilla into prepared pastry cream.

Pie Filling

Prepare pastry cream above, using 1 3/4 cups (397g) cold milk.

Cream Cheese Pastry Cream

MAKES ABOUT 1 1/4 CUPS

- 3 ounces (85g) cream cheese, at room temperature
- 1 1/2 teaspoon vanilla extract
- 6 tablespoons (45g) Quick & Easy Pastry Cream Mix
- 1/2 cup (114g) milk

DIRECTIONS

To make filling for napoleons or other pastries, beat cream cheese until fluffy and free of lumps. Add remaining ingredients and stir on low until blended. Beat on high 2 minutes. Refrigerate until ready to serve.

BEST IF USED BY:

Nutrition Facts

34 servings per container

Serving size 2 tbsps (15g)

Amount per serving

Calories 60

% Daily Value*

Total Fat 1g 1%

Saturated Fat 0.5g 3%

Sodium 55mg 2%

Total Carbohydrate 12g 4%

Total Sugars 9g

Includes 8g Added Sugars 16%

Protein 1g

Calcium 110mg 8%

Not a significant source of trans fat, cholesterol, dietary fiber, vitamin D, iron and potassium.

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: SUGAR, MODIFIED FOOD STARCH, NONFAT MILK, DEXTROSE, SWEET CREAM, VEGETABLE FAT (PALM, RAPESEED), SODIUM ALGINATE BLEND (SODIUM ALGINATE, CALCIUM SULFATE, SODIUM DIPHOSPHATE, SUGAR AND/OR DEXTROSE), TRICALCIUM PHOSPHATE, NATURAL VANILLA FLAVOR, BETA CAROTENE (COLOR), SALT.

CONTAINS: MILK.

KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
800-827-6836 | KingArthurBaking.com

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

Store cool and dry.



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