



QUICK & EASY

# Pastry Cream

It's SO EASY to make gorgeous layered cakes, decadent pies, elegant fruit tarts, and rich filled cream puffs, éclairs, Napoleons, and doughnuts. Simply add milk and blend. Enough for three full batches.

Ⓢ NET WT 18 OZ (1 LB 2 OZ) 510g

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King Arthur Baking Company, Inc. | Norwich, Vermont  
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# Quick & Easy Pastry Cream

## Basic Pastry Cream:

In a medium-sized bowl, combine 1 1/2 cups (6 ounces) Quick-and-Easy Pastry Cream mix with 2 cups (16 ounces) cold milk. Stir until blended, about 1 minute, then beat for 2 to 3 minutes, until thick. Flavor if desired with 1/2 teaspoon extract or 2 to 3 drops of stronger flavorings. Stir in additional milk a tablespoon at a time if a thinner consistency is desired.

**Yield:** 2 cups pastry cream.

## Pie Filling:

Prepare the pastry cream as above, using 1 3/4 cups cold milk.

## Fluffy Pastry Cream (for doughnut and cake fillings):

Fold 1 to 2 cups of whipped cream plus 1/2 teaspoon vanilla extract into the prepared pastry cream.

## Cream Cheese Pastry Cream (for napoleons and other pastries):

3 ounces cream cheese  
1/2 teaspoon vanilla extract  
6 tablespoons Quick-and-Easy Pastry Cream Mix  
1/2 cup milk

Beat the cream cheese until fluffy and free of lumps. Add the remaining ingredients and stir on low speed until blended. Beat on high for 2 minutes. Refrigerate until ready to use.

**Yield:** about 1 1/4 cups.

## Nutrition Facts

34 servings per container	
<b>Serving size</b>	<b>2 tbsps (15g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>60</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 1g	<b>1%</b>
Saturated Fat 0.5g	<b>3%</b>
<b>Sodium</b> 55mg	<b>2%</b>
<b>Total Carbohydrate</b> 12g	<b>4%</b>
Total Sugars 9g	
Includes 8g Added Sugars	<b>16%</b>
<b>Protein</b> 1g	
Calcium 110mg	<b>8%</b>
Not a significant source of trans fat, cholesterol, dietary fiber, vitamin D, iron and potassium.	
<small>*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.</small>	

**INGREDIENTS:** SUGAR, MODIFIED FOOD STARCH, NON FAT 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.

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Produced on equipment that also processes eggs, soy, wheat almonds, hazelnuts, pecans, walnuts, and coconut.

Store cool and dry.

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