

Muching Napoleon Cream Cake

Recipe By Nitra Ladies Auxiliary



Cooking and Prep:  30 m

Serves:  10

Contains:   

- **Preference:** Dairy
- **Difficulty:** Medium
- **Occasion:** Shavuot
- **Diet:** Vegetarian, Pescetarian
- **Source:** The Heimishe Kitchen (Nitra Cookbook)

Ingredients (8)

Dough

- 1 package [Gefen Puff Pastry](#), defrosted

Cream Filling

- 6 egg yolks
- 1 quart milk
- 3/4 cup [Gefen Cornstarch](#), dissolved in 1/2 cup cold water
- 1 cup sugar
- 4 ounces butter
- 2 tablespoons vanilla sugar

Garnish

- confectioners' sugar

Start Cooking

For the Dough

1. 1.

Preheat oven to 350 degrees Fahrenheit.

2.

Divide dough in half. Roll out each half on a well-floured board. Prick with a fork to prevent bubbling.

3. 3.

Place on two inverted cookie sheets and bake for 20 minutes or until done.

For the Cream Filling

1. 1.

In a small saucepan, combine all ingredients for filling and bring to a boil. Cook until thickened, stirring constantly.

2. 2.

Spread over one sheet of baked dough. Top with second dough.

3. 3.

Dust with confectioners' sugar. Cut into squares while filling is hot.

Credits

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