

Marie Saba

from my kitchen to yours

Vanilla Cream Pie

Serves 8

Ingredients:

- 1 9-inch pie crust, cooked and cooled
- 1/4 cup (35 g) corn starch
- 1/2 cup (96 g) sugar
- 1/2 teaspoon (2 g) Kosher salt
- 2 cups (475 ml) milk
- 4 large egg yolks (16 g each)
- 1/2 cup (120 ml) heavy whipping cream
- 2 teaspoons (6 g) vanilla bean paste
- 2 tablespoons (28 g) unsalted butter

For Topping:

- 1 1/2 cup (350 ml) chilled heavy whipping cream
- 1 Tablespoon (12 g) Instant vanilla pudding powder, optional
- 2 Tablespoons (24 g) sugar
- 1 teaspoon (3 g) vanilla extract



Instructions:

1. In a medium pot, whisk together corn starch, sugar and salt. Add about 1/2 cup milk; whisk again until completely smooth. Add egg yolks and whisk again. Add remaining milk and heavy cream; whisk again.
2. Set pot over medium high heat and, while whisking constantly, slowly bring mixture to just barely a boil. (This will take about 5 minutes.) Then reduce heat to low and simmer, while whisking constantly, for about 1-2 minutes, until pudding is thick and smooth. Remove pot from heat.
3. While pudding is still warm, add vanilla bean paste and butter. Whisk to combine.

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4. Pour warm filling into fully-cooked, fully-cooled pie crust. Smooth top with a spatula. Place plastic wrap flush against the pudding surface (to prevent “pudding skin” from forming), then wrap the entire pie in plastic wrap, and refrigerate to cool completely, 3 to 4 hours.
5. To make whipped cream, add heavy cream, Instant vanilla pudding powder (if using), and 2 Tablespoons sugar to the bowl. Whisk to combine. Beat until soft peaks form.
6. Just before serving, spread whipped cream on top of pie and serve.

Notes:

Make-Ahead Tip: If using Instant vanilla pudding powder in the whipped cream, the whipped cream will keep in a covered container in the refrigerator for up to 2 days.

Make-Ahead Tip: Vanilla pudding filling will keep in a covered container in the refrigerator for up to 2 days. As long as you don’t get any saliva in the pudding (by accidentally reusing a tasting spoon) or over-whisk the finished pudding, the pudding should not get watery. Simply stir gently with a small spoon or spatula to loosen before adding to the cooked and cooled crust.

Make-Ahead Tip: Crust can be cooked and cooled up to 2 days ahead. Cover tightly with plastic wrap to prevent it from getting stale.