



QUICK-AND-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.

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©^D NET WT 18 OZ (1 LB 2 OZ) 510g

KING ARTHUR FLOUR | NORWICH, VERMONT 05055

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QUICK-AND-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.

Nutrition Facts

Serving Size 2 Tbsp (15g)
Servings Per Container 34

Amount Per Serving

Calories 60 **Calories from Fat 10**

% Daily Value*

Total Fat 1g **2%**

Saturated Fat 0.5g **3%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 55mg **2%**

Total Carbohydrate 12g **4%**

Dietary Fiber 0g **0%**

Sugars 8g

Protein 1g

Vitamin A 8% • Vitamin C 0%

Calcium 10% • Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		Calories:	2,000	2,500
Total Fat	Less than	65g	80g	
Saturated Fat	Less than	20g	25g	
Cholesterol	Less than	300mg	300mg	
Sodium	Less than	2,400mg	2,400mg	
Total Carbohydrate		300g	375g	
Dietary Fiber		25g	30g	

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

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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.

Store cool and dry.

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

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