



# Kremówka Papieska

(Polish Papal Cream Cake)

During a visit to his old home town, Wadowice, in 1999, Pope John Paul II mentioned casually how fond he was of the cream cake that he and his school friends had often pooled their funds to buy from a baker in the town's market square. More or less inevitably, kremówka was suddenly rebranded Kremówka papieska, the "Papal Cream Cake".

## INGREDIENTS

- 1 package frozen puff pastry (two pastries)
- 2 cups milk
- ½ teaspoon vanilla extract
- ¾ cups sugar
- 1/3 cup flour
- pinc of salt
- 6 egg yolks

## PREPARATION

### PUFF PASTRY:

1. Trim each piece of unbaked puff pastry to fit the bottom of an 8" or 9" baking pan. Score lightly where you will be cutting later for individual servings.
2. Place each piece of puff pastry on a cooling rack between two sheets of parchment paper. Place another cooling rack upside down on top of the upper piece of parchment paper.
3. Bake at 400° F for 15 minutes. Remove the top cooling rack and the top layer of parchment paper. Bake for another 15 minutes until the puff pastry is golden. Remove from the oven, remove the second layer of parchment paper, and cool completely.

### CUSTARD CREAM:

1. Scald the milk and vanilla.
2. In a heavy saucepan, combine the sugar, flour, salt, and egg yolks. Stir until well blended (a whisk works best to ensure the mixture is lump free).
3. Add milk gradually, mixing well after each addition.
4. Cook over low heat, stirring constantly, making sure to scrape bottom of pan.
5. Bring to a boil and continue boiling for three minutes, stirring constantly. When finished cooking, remove from heat and pour cream into a bowl. Allow custard to cool, stirring occasionally until cold.

### ASSEMBLY

1. Place a layer of prepared puff pastry on serving dish.
2. Spread custard cream thickly over the layer.
3. Top with the second layer of puff pastry.
4. Dust with powdered sugar. Cut and serve as is or with thick whipped cream on top.