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# Vanilla Cream Filling

*The Essential Southern Living Cookbook*

Preparation Time: 5 minutes

Start to Finish Time: 15 minutes

**3/4 cup granulated sugar**

**1/3 cup all-purpose flour**

**2 large eggs**

**4 egg yolks**

**2 cups milk**

**2 teaspoons vanilla extract**

In a heavy saucepan, whisk together the sugar, flour, eggs, yolks and milk. Cook over medium-low heat, whisking constantly, for 8 to 10 minutes or until the mixture reaches the thickness of chilled pudding. (The mixture will just begin to bubble and will be thick enough to hold soft peaks when the whisk is lifted.)

Remove from the heat. Stir in the vanilla.

Use immediately.

Yield: 2 1/2 cups

## **Condiments, Sauces**

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*Per Serving (excluding unknown items): 1441 Calories; 47g Fat (29.6% calories from fat); 44g Protein; 209g Carbohydrate; 1g Dietary Fiber; 1341mg Cholesterol; 410mg Sodium. Exchanges: 2 Grain(Starch); 2 1/2 Lean Meat; 2 Non-Fat Milk; 6 1/2 Fat; 10 Other Carbohydrates.*