

Custard Filling

Yield: 4 min

Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-italian-napoleon-with-custard-filling>

Ingredients:

- 1 cup unsalted butter softened
- 1 3/4 cups granulated sugar
- 3 large eggs 150 grams, divided
- 3 large egg yolks 56 grams
- 3 3/4 cups all-purpose flour
- 1 tablespoon baking powder
- 1 1/2 teaspoons kosher salt
- cherries Drunken, recipe follows
- custard Filling, recipe follows
- 1 tablespoon water
- confectioners' sugar Garnish:, optional
- 2/3 cup granulated sugar
- 2/3 cup cherry liqueur
- 2 tablespoons orange zest
- 3 cups cherries fresh or frozen sweet dark, pitted
- 5 cups whole milk divided
- 1/2 cup custard powder
- 1 cup granulated sugar
- 1 teaspoon kosher salt
- 1 teaspoon vanilla bean paste

Nutrition:

1. Calories: 1830 calories
2. Carbohydrate: 285 grams
3. Cholesterol: 460 milligrams
4. Fat: 59 grams
5. Fiber: 6 grams
6. Protein: 29 grams
7. SaturatedFat: 34 grams

8. Sodium: 1900 milligrams
 9. Sugar: 201 grams
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