

Check out [www.justlikeoma.com](http://www.justlikeoma.com) for more German recipes



## Oma's Vanilla Sauce Recipe

### Ingredients:

- 4 egg yolks
- 2 teaspoon cornstarch
- 2 cup milk
- ¼ cup sugar
- 1 tsp vanilla extract

### Instructions:

1. In a large bowl, whisk egg yolks with cornstarch.
2. In top of double boiler, combine milk with sugar and bring to a simmer.
3. In a thin stream, whisk hot milk into the egg yolks and return to double boiler. Cook until sauce is thick enough to coat a wooden spoon, about 3 minutes. DO NOT let the sauce boil or it can curdle. Stir in vanilla extract.
4. Serve hot or cover with plastic wrap and refrigerate.

### Hints:

- Use 6 egg yolks instead of the 4 if you'd like a slightly thicker sauce.
- If the sauce curdles, you can try putting it in a blender or you can put it into a cheesecloth-lined sieve. Both methods should give you a smooth sauce to use.
- For a richer sauce, use cream instead of milk.