



# All in One Bake Shop



8566 Research Blvd  
Austin, Texas 78758  
(512) 371-3401 local  
(866) 371-3401 toll free  
www.allinonebakeshop.com  
info@allinonebakeshop.com

## Honey Custard Oatmeal Cookie Crust



*I put this recipe together for the Farm to Plate event that benefits the Sustainable Food Center in Austin. The inspiration was Crack Pie from Momofuku (that recipe is on our website). I kind of deconstructed the components and added more local flavors with honey and the strawberry gelee layer. You can substitute any kind of berry for the strawberries. Since the eggs are the star of this dessert, use fresh farm eggs and you will certainly taste the difference!*

### Cookie

5 oz Oats – process until fine  
10 oz Flour  
1/8 tsp Baking Powder  
1/8 tsp Baking Soda  
1/4 tsp salt  
6 oz Butter  
4 Oz Brown Sugar  
1 Egg  
2 tsp Vanilla Bean Paste

Grind oats in food processor until fine meal consistency. Combine oats, flour, baking powder, baking soda and salt and set aside. Cream butter and sugar until fluffy. Add egg and vanilla bean paste and mix until combined. Add dry ingredients half at a time and mix just until fully incorporated.

Roll dough very thin (1/4") between parchment sheets. Refrigerate rolled-out dough for 2 hours. Cut into shapes and bake in preheated 375 degree oven until firm. Baking time will depend on the size of the cookies. Check for doneness after 12 minutes. You want these cookies to be very crunchy. The cookies are delicious on their own, but they make a great base for the honey custard recipe! Makes approximately 75 – 1 1/2" cookies.

### Strawberry Gelee

300 g Strawberries - hulled  
30 g Sugar  
6 g Agar Agar  
1 Tbsp Lemon Juice

Chop strawberries in food processor until texture very fine. Place berries, sugar, agar agar and lemon juice in the bowl of a double boiler or bain marie. Let the bottom water come almost to a boil and then continue stirring mixture for 5 minutes being sure to scrape the sides and mix from the bottom. Pour onto parchment lined sheet pan (12" x 18") and spread into a thin layer (1/8" thick). Allow to set at room temperature or in the refrigerator. After it is set, cover with a layer of plastic wrap and store in the refrigerator.

### Honey Custard

3 Large Eggs  
4 Egg Yolks  
1 C Milk  
1 C Cream  
1/2 C Honey  
1 Tbsp Cornstarch  
Pinch of Salt  
1 Tbsp Vanilla Bean Paste

Preheat oven to 325 with a water bath set-up. Beat eggs and yolks in a large bowl. Place milk, cream, cornstarch and honey in a sauce pan. Scald milk and cream to almost boiling making sure that everything is mixed together and that honey is dissolved. Add salt to egg mixture and whisk while slowly adding the hot milk mixture. Add vanilla bean paste with the last amount of milk mixture. After all incorporated, strain before pouring into a 9" x 13" pan. Put pan into water bath and bake for approximately 30 minutes until center is just set. Allow to cool to room temp. Cover with plastic wrap and refrigerate.

### Assembly

1 C sugar

Using a cookie cutter or a pizza cutter, cut strawberry gelee into a complimentary shape of the cut cookie crust. Use the same cutter to cut out the set and refrigerated custard. Place the gelee on top of the cookie and top with the custard. It is really good to eat this way – but you can take it over the top by generously sprinkling the custard top with sugar and bruleeing it with a torch.