



Chocolaty Custard Loaf

INGREDIENTS

- For the pastry dough:
- 2 1/2 cups 00 flour (double zero)
- 1/2 cup sugar
- 1 stick of butter (1/4 cup), room temperature
- Pinch of salt
- 1 teaspoon baking powder
- 1 egg
- Zest from one lemon
- For the custard:
- Follow my recipe here
- <https://www.nonnaantoinette.com/recipe/ema-pasticcera>
- In addition, as needed:
- Dark Chocolate chunks
- Shaved Almonds
- Milk
- Powdered sugar

DIRECTIONS

- Make custard according to directions. Set aside.
- In a large bowl, mix flour, sugar, salt, diced butter, and lemon zest until thoroughly blended.
- Add egg and baking powder.
- Mix and form a dough ball.
- Roll dough into a 1/4" thick rectangle.
- Spread custard evenly over surface, making sure to leave a clear border (without custard).
- Sprinkle with chocolate chunks (as much as you like) over custard.
- Roll carefully, jelly roll style, into a loaf.
- Seal both ends so filling won't come out.
- Place loaf, seam side down, onto a parchment paper lined cookie sheet.
- Brush top with milk.
- Sprinkle with shaved almonds.
- Bake for 30-35 minutes at 360F or until golden.
- Allow loaf to cool down before sprinkling with powdered sugar and cutting into 1 1/2" slices.



NONNA'S TIPS

- Make the custard ahead of time and allow it to cool in the fridge to let it set. You can even make it the day before you plan to bake this dessert.
- Be creative with goodies other than chocolate chunks. Raisins, chopped nuts, dried cherries, etc. would work well too.
- Place slices in paper cupcake liners for elegant individual servings.