

## Vanille Soße (Vanilla Sauce)

**Number of Servings:** 4

### Ingredients

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2 Vanilla Beans

1 cup Milk

1 cup Heavy Cream

4 tablespoons Sugar

3 Egg Yolks

2 Eggs

### Instructions

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Slice open the vanilla bean and scrape out the seeds. Mix milk, cream, and 2 tablespoons sugar together in a pot. Add vanilla bean and vanilla seeds.

In a separate bowl, mix together egg yolks, eggs, and 2 tablespoons sugar.

Heat the milk mixture to a light boil. Pour a little bit of the boiling milk into the egg mixture, stirring the egg mixture constantly to make sure eggs don't scramble. Put milk mixture back onto heat. Stirring the milk mixture constantly, pour in egg mixture. Stir continuously until mixture thickens slightly.

Allow to cool slightly before serving.