



Magic Custard Cake

The 'magic' of the cake is that you make only **one** custard-like batter, which then separates into **three layers** while it bakes. So you get a cake layer on top, a custard layer in the middle and another dense layer on the bottom. It has a wonderful vanilla flavour and simply melts in the mouth.

One of the keys to this recipe is to have all the ingredients at right temperature. Make sure the eggs are at room temperature, the butter is melted and cooled, and the milk is lukewarm. Also make sure you beat the egg yolk mixture well, and also the egg whites, before you combine the two.

- **110gms Butter**
 - **480mls Milk**
 - **4 Eggs at room temperature, separated**
 - **4 drops White Vinegar**
 - **150gms Icing Sugar + some for dusting**
 - **1tbs Water**
 - **115gms Plain Flour**
 - **1 tsp Vanilla Extract**
- Preheat the oven to 160C and butter or line a 8" x 8" baking dish.
 - Melt the butter and allow to cool, warm the milk to lukewarm. You don't want either to be warm enough to cook the egg, but not cold so as too stiff.
 - Whip the egg whites with the vinegar to stiff peaks.
 - Beat the egg yolks and sifted icing sugar until light and creamy, then add the melted butter and water. Mix well until evenly incorporated.
 - Mix in the flour until evenly incorporated, then slowly beat in the milk and vanilla by hand until well mixed.
 - Carefully fold in the egg whites 1/3 at a time until all folded in, a whisk is good for this.
 - Pour this runny batter into the baking dish and bake for 45 - 55mins until cake is barely jiggly in the centre. If it browns too quickly, cover with foil.
 - Allow to cool before removing from the dish, you can cool it in the fridge. Dust with icing sugar and serve with fresh strawberries.

The finished cake will be jiggly because of the custard in the middle.

Baking time will vary depending on the temperature of your ingredients and you may need to bake a little longer. The batter is very runny - don't be put off, let the magic do its work.

Want a chocolate one? Simply add 3tbs cocoa powder and 2tbs lukewarm strong coffee when adding the flour.
