

Magic Custard Cake Slice



Preparation time:	65 mins
Serves:	6 people
User Rating:	★★★★☆

Publication: 18 October 2021

Categories: Pantry and Fridge Staples, Desserts, Entertaining, Vegetarian, Kid Friendly

Is it a cake or a slice? We're not really sure.

Either way, this simple French-inspired dessert magically forms three layers of different textures when it's baked. The bottom layer is custard-like, the middle layer is creamier, and the top layer is sponge-like!

Whether you need a dessert to celebrate a special occasion or want to try something new to satisfy your sweet cravings, this cake will surely impress and is delightfully simple to master.

Our recommendation: eat it with a few fresh strawberries & a cup of tea or coffee.



Ingredients

- 4 eggs at room temperature, separated
- 1 cup (220g) caster sugar

- 1 tbsp water
- 125g unsalted butter, melted and cooled
- 2 teaspoons vanilla extract
- ¾ cup (110g) plain flour
- 2 cups (500ml) lukewarm milk
- Pure icing sugar for dusting

Method

1. Preheat oven 160°C /140°C (fan forced) and grease and line a square 20cm baking dish with 6cm high sides with baking paper. making sure to leave a 2cm overhang on two of the sides.
2. Beat egg yolks, sugar and water together with electric beaters for about 5 minutes until mixture is almost white and with a fluffy texture.
3. Reduce speed to low, slowly drizzle in the melted butter and continue beating for a further 1-2 minutes until well combined. Add flour and continue beating until completely incorporated.
4. Gradually pour in warmed milk and vanilla. Beat on low speed until all the milk has been added.
5. Place egg whites into a separate mixing bowl and using cleaned electric beaters, whisk until stiff peaks form. Add to the egg yolk and flour mixture and mix gently with a whisk, making sure to leave distinct lumps of unmixed egg white. Do not over stir or overmix.
6. Pour into prepared baking dish and bake for 60-70 minutes or until the edges are set, and the top is golden brown. The cake should feel firm to touch but centre should still wobble when the pan is jiggled.
7. Cool completely at room temperature before covering with cling wrap and refrigerating for at least 4 hours or preferably overnight. Remove from baking dish and dust in icing sugar, cut into squares and top with fresh strawberries.

Notes

- Ovens can vary greatly, and this may affect the cooking times. Start checking slice at 45 minutes cook time
- Whip those egg yolks.
- Stir, don't fold, the whipped egg whites. You want to see unmixed clumps of egg white in the batter.
- Allow magic custard slice to stand at room temperature to cool. Refrigerate
- Keep magic custard slice, cover or in a sealed container for 3-4 days

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre	Vitamin D
203g	1900kJ 454kcal	9.5g	23.9g	14.5g	48.9g	35.3g	81mg	1g	2.7µg

All nutrition values are per serve.