QUEEN
-EST 1897-

PREP: 10 min
COOK: 12-15 min
SERVES: 6

# Gooey Maple Custard Cake

This gorgeous cake is a little bit magic - a light sponge cake, filled with a gooey explosion of custard, and it all bakes in the one pan. A fun surprise next time friends are over for dinner!

## Ingredients

### Cake

3 large eggs
3 large egg yolks
2 tbsp (35g) caster sugar
¼ cup (60ml/80g) Queen Maple Syrup
1/3 cup (50g) plain flour
¼ cup (30g) chopped pecans

### Chocolate Sauce

75g dark chocolate
¼ cup (60ml) cream
¼ cup (60ml/90g) Queen glucose syrup

## Method - Cake

**STEP 1**

Preheat the oven to 180C (fan forced) and grease, flour and line one 18cm round springform tin.

**STEP 2**

Place the eggs, egg yolks and sugar into a stand mixer or large bowl and beat with an electric whisk (or the whisk attachment) until frothy.

**STEP 3**

Place the maple syrup into a small saucepan over a low heat and bring to a boil. When the syrup is boiling, begin whisking the eggs again on a high speed, and slowly and carefully stream in the syrup. Be careful to pour the syrup down the edge of the bowl so it doesn't splash.

**STEP 4**

Once the syrup is all in continue beating the mixture until it triples in volume and holds a ribbon on the surface for about 1 second.

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## Method - Cake

**STEP 5**

Sift over the flour, and add the pecans and fold these gently into the mixture, and then pour it into the lined tin.

**STEP 6**

Bake the cake for 12-15 minutes – it should be golden brown and risen to the top of the pan, but still very wobbly in the centre. Place the cake tin on a rack and leave to cool for at least 15 minutes.

## Method - Chocolate Sauce

**STEP 1**

Meanwhile, make the sauce by melting the chocolate, cream and glucose together in a small saucepan over a low heat.

**STEP 2**

To serve, zig zag the sauce over the top of the cake, and then carefully slice it into gooey wedges with a clean, sharp knife.

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