QUEEN
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PREP: 15 mins
COOK: 45 mins
SERVES: 12-16

Vanilla Custard Magic Cake

This recipe truly is magical - during baking a simple Vanilla custard transforms into a triple layer custard cake. Vanilla slice lovers will fall in love with its chewy base, creamy custard middle and cakey layer on top!

Ingredients

4 large eggs, separated, room temperature

3/4 cup (165g) caster sugar

3 tsp Queen Madagascan Vanilla Bean Paste

125g butter, melted then cooled

3/4 cup (110g) plain flour

2 cups (500ml) milk

Icing sugar, to finish

Method

STEP 1

Preheat oven to 160C (fan forced), grease with cooking spray or butter a rectangular brownie pan, approx. 20 x 30cm in size. Use a square cake tin as an alternative.

STEP 2

Combine egg yolks and sugar and mix with a stand mixer with a paddle attachment until light and creamy. Add Vanilla Bean Paste and cooled, melted butter, mix until combined. Butter must be cooled before adding to mixture.

STEP 3

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Method

Add flour and mix until just combined. Place half of the milk in a microwave safe jug and microwave for 30 seconds until warm. Add remaining cold milk to jug so that the milk is lukewarm. on the lowest mixer speed, gradually add milk to egg mixture in a steady stream, mixing until fully combined.

STEP 4

In a separate bowl, beat egg whites until stiff peaks form, then gently fold 1/3 of the egg whites into the milk mixture using a spatula. Mix until just combined then add remaining egg whites 1/3 at a time. Be careful not to over mix, it's okay to have some clumps of egg white remaining. The mixture will be the consistency of thin custard.

STEP 5

Pour mixture into greased tray, gently smooth the surface with a spatula and bake for 45 minutes. During baking it may puff up at the sides - do not remove from oven and allow to bake the full period. Allow to fully cool in the tin, then refrigerate and cut into squares to serve.

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