



Magic Custard Cake

Description

Oh man â?? slow cooked magic custard cake â?? so good! And the magic â?? it forms its own crust, a custard in the middle and cake on top!!

Ingredients:

4 large eggs
1 tablespoon water
150 gram caster sugar (1/2 cup plus 2 tablespoons)
125 gram of butter, melted (1/2 cup)
115 gram of plain flour (3/4 cup)
500 ml of milk at normal temperature (2 cups)
2 teaspoon vanilla extract

Instructions:

Beat the egg whites until stiff. In a large bowl beat together the egg yolks with the sugar, water & vanilla until light. Beat in the melted butter & beat for one minute. Beat in the flour and Add the milk & beat until it is well incorporated. Gently fold in the egg whites to combine. Pour into the prepared pan. I cooked on high for 2 hours with tea towel under the lid.

Category

1. Crockpot Recipes

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