

Magic Custard Cake

## **Description**

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

4 large eggs

1 tablespoon water

150 gram caster sugar (1/2 cup plus 2 tablespoon)

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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