TATUA
Specialised Dairy

Custard & Boysenberry Cake

Serves: 8

Ingredients

3/4 cup sugar
100g butter, softened
1 tsp vanilla
3 eggs
Zest of a lemon
¼ cup milk
2 cups flour
1 ½ tsp baking powder
1 ½ cups Tatua Crème Custard
Boysenberries, fresh or frozen (alternatively blackberries, raspberries, tinned plums or apricots)

Method

1. Beat the butter, sugar and vanilla together until pale, add the eggs one at a time, then lemon zest and milk.
2. Sift in the flour and baking powder and mix so all of the ingredients are well combined.
3. Pour half the batter into a greased and lined 22-24 cm springform cake tin.
4. Dollop the Tatua Crème Custard on the cake batter, followed by the fruit, then cover with the remaining cake batter.
5. Bake at 180C for about 35-45 minutes, or until a toothpick inserted in the cake comes out clean.
6. Let the cake cool before removing from the cake tin.
7. Dust the top with icing sugar, when ready to serve.

Recipe and photo by Nourish Magazine