



## ***Rhubarb and Pear Custard Cake***

**Preparation Time:** 20 minutes

**Baking Time:** 1 hour

\*Serves 10

### **Ingredients:**

- 125g butter, softened
- ¼ cup (165g) caster sugar
- 2 eggs
- 1 ½ cups (225g) self-raising flour
- ½ (60g) almond meal
- 2 tablespoons custard powder
- ½ cup (125ml) milk
- 3 trimmed stalks (250g) rhubarb, sliced
- 1 large pear (330g), peeled, sliced thinly
- ½ cup (180g) apricot jam, warmed, strained

### **Custard:**

- 2 tablespoons custard powder
- 2 tablespoons caster sugar
- 1 cup (250ml) milk
- 1 teaspoon vanilla essence
- 20g butter

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### **Method:**

- 1) Position oven shelves; preheat oven to moderate. Grease deep 22cm round cake pan; line base and side with baking paper
- 2) Beat butter and sugar in medium bowl with electric mixer until light and fluffy; add eggs, one at a time, beating well between additions. Using wooden spoon, stir in flour, almond meal, custard powder and milk.



- 3) Using metal spatula, spread half of the cake mixture into prepared pan, top with half of the rhubarb and pear
- 4) Spread custard over fruit; spread remaining cake mixture over custard, top with remaining rhubarb and pear.
- 5) Bake cake in moderate oven about 1 hour. Stand cake 5 minutes then turn onto wire rack; turn top side up, brush top with warm jam and leave to cool.

### **Custard:**

Combine custard powder and sugar in small saucepan; using wooden spoon, gradually stir in milk. Stir over heat until mixture boils and thickens. Remove from heat, add vanilla and butter; stir until butter melts. Cover surface of custard completely with plastic wrap to prevent skin forming; cool to room temperature (do not refrigerate as mixture will not be spreadable)

### **Tips:**

- Large firm strawberries can be sliced lengthways and substituted for the rhubarb; apple can be substituted for the pear; or a combination of any of these fruits (including the rhubarb) can be used
- Any jam can be substituted for apricot jam. Warm jam in the microwave oven for about 30 seconds on HIGH (100%); strain while warm.
- Any ground nuts can be substituted for almond meal; use a blender or processor to grind nuts finely.
- **Storage:** Cake will keep for 1 day in an airtight container in the refrigerator.