



PREP: 25 min
COOK: 75 min
SERVES: 12

Rhubarb Custard Tea Cake

Perfectly paired with big cups of tea, this soft, vanilla-scented tea cake has a thick creamy custard layer baked inside.

Ingredients

Custard

3 tbsp custard powder
80g caster sugar
1 1/2 cup (375ml) full cream milk
2 tsp Queen Vanilla Bean Paste
30g butter

Cake

200g butter, room temperature
1/2 cup (110g) caster sugar
2 eggs
1 tsp Queen Natural Vanilla Extract
1 1/4 cup (160g) plain flour
2 tsp baking powder

Method

STEP 1

In a small saucepan, combine custard powder and sugar. Whisk in milk and Vanilla Bean Paste and bring to the boil, stirring frequently. Once thickened, remove from the heat and whisk in butter. Place cling film directly onto the surface of the custard to prevent a skin from forming and leave to cool.

STEP 2

Preheat oven to 180°C (fan forced). Grease and line the bottom and sides of a 20cm (8") spring form cake tin with at least 2cm of baking paper extending beyond the edge of the tin.

STEP 3

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Ingredients

1/3 cup (40g) custard powder
2 stalks rhubarb

Method

In the bowl of a stand mixer, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Mix in Vanilla Extract. Sift in flour, baking powder and custard powder, mix well. The batter will be thick, but spreadable. Use a spatula or knife to spread half of the batter in cake tin, making sure to cover the entire base of the tin.

STEP 4

Give the custard a quick mix before spreading over cake mixture. Dollop remaining cake batter over custard, carefully spread cake batter with a spatula or knife to completely cover custard layer.

STEP 5

Cut rhubarb into 7cm lengths. If rhubarb stalks are quite thick, cut in half lengthways. Arrange 10 pieces of rhubarb on top of cake, ensuring outer ends do not touch the sides of the tin. Bake for 1 hour 15 minutes. Let cool completely in tin. Top with a sprinkle of icing sugar and serve.

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