



Magic Custard Cake Bites



Ingredients

- 180 grams Eggs
- 112 grams Castor Sugar
- 15 grams Vanilla Essence
- 100 grams Butter, Without Salt
- 112 grams Wheat flour, whole-grain
- 75 grams NESTLÉ Cremora Original
- grams Icing Sugar
- 100 grams Strawberries, Raw

Instructions

1. Preheat the oven to 160°C and line a 20cmx20cm baking tin with baking paper, slightly hanging over the sides
2. Separate the egg yolks from the whites.
3. Beat the egg whites with an electric mixer until stiff peaks form and set aside.
4. Add the egg yolks and sugar in another bowl and beat until the mixture turns pale yellow and doubles in volume, around 1 minute.
5. Add the vanilla essence and melted margarine to the yolks and beat until incorporated
6. Sift in the flour and beat until just combined.
7. Combine the Nestlé CREMORA Original with 2 cups of lukewarm water and whisk to combine. Pour the Nestlé CREMORA liquid slowly into the batter while beating until combined, 30 seconds.
8. Carefully fold the beaten egg whites into the batter, ? at a time. Pour the batter into the prepared tin. The batter should be
9. Bake for about 45- 50 minutes until golden brown on top and the cake does not jiggle when the tin is gently shake
10. Allow to cool for 15 minutes before transferring to a cooling rack, using the baking paper to assist. When completely cooled, slice into 28 portions. Dust with icing sugar, serve with fresh strawberries and ENJOY!

Nutrients

Carbohydrates	8.54
Energy	65.33
Fats	4.57
Protein	1.41

142 Minutes

28 Servings