



Custard Cake Recipe



Ingredients

30 grams NESTLÉ Klim Full Cream Instant Milk Powder

40 grams Wheat flour, whole-grain

385 grams NESTLÉ Klim Full Cream Instant Milk Powder

70 grams NESTLÉ Klim Full Cream Instant Milk Powder

5 grams NESTLÉ Klim Full Cream Instant Milk Powder

Instructions

1. Whisk the custard powder, cornflour, egg, egg yolks, Nestlé Full Cream Sweetened Condensed Milk and Nestlé CREMORA mixture until smooth. Stir in the water.
2. Microwave on high for 7-10 minutes, whisking frequently, to prevent lumps from forming, or cook in a pot on the stovetop, until thickened. Stir in the vanilla essence, cover and set aside to cool for 10 minutes.
3. Assemble the cake, with layers of sponge and cooled custard, ending with a layer of custard. Place in the fridge for 30 minutes to firm up.
4. For the topping, combine the butter, sugar, honey and salt in a small saucepan. Cook over a medium heat for 2-3 minutes, until melted and combined. Stir in almonds, then set aside and allow to cool for 5 minutes.
5. Spoon the almond mixture over the cake and place in the fridge, until ready to serve.
6. Serve with seasonal fruits or berries, if desired.

Nutrients

Carbohydrates	19.14
Energy	218.43
Fats	11.6
Protein	10.08

80 Minutes

12