



Date: 31 January 2008

## Blackcurrant Custard Tea Cake

### Ingredients

#### CAKE

200g Butter  
½ cup Brown Sugar  
2 Eggs  
1 ¼ cups Self-Raising Flour  
1/3 cup Custard Powder  
1 cup Blackcurrants

#### CUSTARD

2 tablespoons Custard Powder  
¼ cup Sugar  
1 cup Milk  
1 teaspoon Vanilla Essence

#### TOPPING

2 teaspoons melted Butter  
½ teaspoon Cinnamon  
1 teaspoon Icing Sugar  
¼ cup Flaked Almonds

### Method

1. Combine custard ingredients and cook until thick in microwave on high, stirring often.
2. Put aside to cool.
3. For the cake, beat butter and sugar.
4. Add eggs one at a time, beating well.
5. Stir in combined flour and custard powder.
6. Spread half of the mixture into a round cake tin.
7. Sprinkle with blackcurrants and a little more brown sugar.
8. Spread cool custard mix gently over.
9. Drop spoonfuls of remaining half of mixture and spread evenly.
10. Cook at 160 degrees for approximately 30 minutes.

Sarau Festival, Moutere Hills Community Centre – Sunday, February 3<sup>rd</sup> 2008

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