

MAGIC CUSTARD CAKE

Cooking Times & Servings

- **Prep Time:** 15 minutes
 - **Bake Time:** 40 minutes
 - **Cooling Time:** 2 hours
 - **Total Time:** ~3 hours
 - **Servings:** 4–5 slices
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Ingredients

- 3 large eggs, separated
 - ½ cup granulated sugar
 - 6 tbsp unsalted butter, melted (but not hot)
 - ½ cup all-purpose flour, sifted
 - 1 cup + 2 tbsp light cream (10%) or half-and-half
 - 1 tsp vanilla extract
 - Powdered sugar, for topping
 - Unsweetened cocoa powder, for dusting
 - Ground cinnamon, optional
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Step-by-Step Instructions

1. Prepare the Egg Yolks

Separate the eggs.

In a large bowl, beat the yolks with the sugar until pale and creamy.

2. Add the Melted Butter

Slowly drizzle in the melted butter while mixing.

Make sure the butter is warm, not hot, so it doesn't cook the eggs.

3. Add the Flour

Sift in the flour and mix until smooth and lump-free.

4. Warm the Cream

Heat the cream gently to about **100°F (40°C)**.
Stir in the vanilla extract.

5. Combine Batter

Pour the warm cream into the batter slowly, whisking until fully combined.
The batter will be very thin — that's normal!

6. Whip the Egg Whites

Beat the egg whites until stiff peaks form.

7. Fold in the Egg Whites

Gently fold the whipped whites into the batter.
Don't overmix — small lumps of egg white help create the layers.

8. Prepare the Pan

Grease and flour a **8-inch (20 cm) springform pan**, or line it with parchment.
Pour the batter into the pan.

9. Bake Low and Slow

Bake in a preheated oven at **325°F (165°C)** for **35–40 minutes**.
The cake should jiggle slightly in the center.

10. Cool Completely

Let the cake cool fully in the pan, then refrigerate for best layering.

11. Serve

Slice and dust with:

- powdered sugar

- cocoa powder
- cinnamon

Enjoy the magic ✨

Tips & Tricks for Perfect Layers

- **Room temperature eggs** whip better
- **Do not overmix** after adding egg whites
- Bake slowly — high heat will destroy the custard layer
- Chill the cake for cleaner slices
- Even if layers blend a little... it still tastes heavenly