

Sweet Endings

This not-too-sweet, not-too-chocolatey “cake” separates into lovely layers as it cooks—a cake layer on top with layers of firm custard beneath. Easy to make, it is elegant when served with mixed fruit and whipped cream or can be eaten as is for a quick, sweet ending to a weekday meal. CYNTHIA ANNETT-HYNES

Chocolate Custard Cake

Yield 12 servings

4 eggs, room temperature
¾ cup of white sugar + 2 Tbsp
½ cup of melted butter
1 tsp of vanilla extract
½ cup of plain flour, sifted
¼ cup of cocoa, sifted
2 cups of milk, lukewarm
¼ cup of icing sugar to decorate

*Store leftovers in the fridge.
(Our recipe tasters
definitely approve eating
these cold too.)*

Preheat your oven to 350°F and line an eight-inch square cake pan with baking paper, making sure to leave paper hanging over the sides. This will help you remove it from the cake pan once it is baked.

Separate your eggs, placing the egg yolks and ¾ cup of sugar together in the bowl of a stand mixer. Beat until they have combined and are light and frothy (if no stand mixer, use an electric mixer to beat in a large bowl).

With the mixer still going on a low speed, gradually add the melted butter and vanilla extract before adding the sifted flour and cocoa, a few spoonfuls at a time.

Gradually add the lukewarm milk and continue to beat on a low to medium speed until all the ingredients are well combined.

Place the egg whites and 2 Tbsp of sugar into a clean, dry bowl and beat using a mixer until stiff peaks form.

Gently fold the egg whites into the chocolate mixture until well incorporated. Pour the batter into your prepared cake tin, place in a preheated oven, and bake for 40 minutes or until a golden crust has formed on top of your cake. The cake will be slightly jiggly in the centre.

Let cool completely before removing from the tin and cutting into squares. (Outside edges can be trimmed off for a perfect presentation.) Dust with icing sugar and serve.

