



Rhubarb & Custard Cake

Sarah's Servings: 12 Sarah's skill: Medium, Baking time: 25-30 minutes

Ingredients

Cake

250g Soft unsalted butter
250g Caster sugar
4 Large eggs
1 tsp Vanilla bean paste
250g Self Raising flour
1 tsp Baking powder
1 Tbsp Milk
8-10 Tbsp Rhubarb Jam

Butter icing

200g Butter
350g Icing Sugar
50g Custard powder
1 Tbsp Milk if needed

Method

- Pre-heat the oven to 180 degrees centigrade (160 fan) and line and grease two 8" cake tins (Mine are 4" deep).
- In the bowl of a stand mixer put the butter and sugar and cream until light and fluffy.
- Put the eggs in a jug or bowl and mix with the vanilla using a fork. Then add the eggs gradually until they are all combined.
- Finally add the flour and baking powder and milk then mix again.
- Divide the mixture between the two tins and bake for 25-30 minutes or until a skewer comes out clean.
- Leave to cool in the tins then transfer to a wire cooling tray.
- Next make the custard buttercream. Put the butter, custard powder and sieved icing sugar in the bowl of a stand mixer with the whisk attachment. Whisk with a tablespoon of milk until light and fluffy. You can add a bit more milk if the icing is too stiff to pipe.
- Put the buttercream in an icing bag with a star nozzle. If you don't have any piping nozzles you can spread the buttercream in the cake instead.
- Place the first cake on a plate or stand that you want to use and pipe round the edge of the cake until you get to the middle.
- Put half the jam on top of the icing and then place the second cake on the top and press down slightly.
- Finally place the second cake on the top and smooth the remaining buttercream over the top. Pipe a ring of stars around the edge and fill in the middle with the remaining jam.