

# Raspberry custard cake

Recipe adapted from [olivemagazine.com.au](http://olivemagazine.com.au)

Traffic light category: **Amber**

Serves: 18 (approximately 80g serve)

## Ingredients

- 1 cup ready made long life reduced fat custard
- 250g polyunsaturated margarine
- $\frac{3}{4}$  cup caster sugar
- 4 eggs
- 1 teaspoon vanilla extract
- 1 cup white self raising flour
- $\frac{3}{4}$  cup wholemeal self raising flour
- 1 teaspoon baking powder
- 250g raspberries (fresh or frozen)

## Method

1. Preheat oven to 180°C
2. Line a 22cm square baking tin with baking paper, leaving the ends overhanging
3. Reserve a quarter of the custard. Put the rest in a large bowl with margarine and sugar, beat until pale and fluffy
4. Add in eggs one at a time then vanilla
5. Fold through flour and baking powder
6. Spoon batter into tin, leaving it rough on top
7. Scatter over raspberries
8. Dot over dollops of the reserved custard
9. Bake for 30-35 minutes or until a skewer inserted into the middle comes out clean
10. Cool, serve dusted with icing sugar if desired.

## Nutrition information panel

Nutrient	Per serve	Per 100g
Energy	770kJ	921kJ
Protein	4g	4.8g
Total fat	5.6g	6.7g
Saturated fat	1.3g	1.6g
Carbohydrate	28g	34g
Sugars	14g	17g
Dietary fibre	1.8g	2.2g
Sodium	218mg	261mg



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