

VERY VANILLA MAGIC CUSTARD CAKE

Cooking spray
4 large egg yolks
4 large egg whites , at room temperature
3/4 cup granulated sugar
2 Tablespoons ice cold water
8 Tablespoons unsalted butter, melted
3/4 cup white flour
1/8 teaspoon fine salt
2 cups whole milk, half-and-half, or heavy whipping cream
1 Tablespoon vanilla extract

TOOLS:

Electric hand mixer or stand mixer
Measuring cups/spoons
Glass measuring cup
8x8 inch baking pan or casserole dish
2 large bowls
Rubber spatula
Aluminum foil
2 small bowls

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2 cups whole milk, half-and-half, or heavy whipping cream
1 Tablespoon vanilla extract

Optional: Powdered sugar, fruit

Coat an 8-inch square pan/casserole dish (2-inches deep) with cooking spray. Line pan with aluminum foil, with edges extending a few inches up past the top of the pan. These will be your "handles" when you take the cake out of the pan. Spray foil liner with cooking spray; set aside.

Arrange a rack in the middle of the oven and preheat to 325°F.

Mix the yolk, sugar, and water until pale and fluffy using a mixer and until the sugar is dissolved, very fluffy, light in texture, and the mixture is a very pale whitish-yellow, 5 to 6 minutes. Do not undermix.

Drizzle in the melted butter into the egg yolk mixture, while still mixing and mix until it is well-incorporated.

Add in the flour and salt and mix until fully combined, scraping down the bottom and side of the bowl as needed.

Add the milk or cream and vanilla and mix them in gently and on a slow to medium speed until fully incorporated.

Using a mixer, beat egg whites on high speed until the egg whites hold stiff peaks, about 2 minutes.

Add the whipped egg whites to the egg yolk and flour mixture and mix gently with a large spoon or a whisk only, about a dozen stirs, making sure to leave a distinct layer of fluffy lumps and clumps remaining at the top. Do not overstir or overmix.

Pour the mixture into the prepared pan and bake until the edges are set, the top is a warm to deep brown, and the center still wiggles when the pan is jiggled, 50 to 55 minutes.

Let the cake sit in the pan at room temperature until completely cooled. Loosely cover it with plastic wrap and refrigerate for at least 4 hours and up to 12 hours before serving. Add powdered sugar or fruit.

Note:

This cake can be stored in an airtight container in the refrigerator for up to 2 days.

Recipe from [The Kitchn](#)