



# Basque Cake

## Ingredients

- 1 1/8 cups milk**
- 1 3/4 - 2 cups sugar, divided**
- 5 eggs, divided**
- 1 tsp vanilla extract**
- 1/2 tsp baking powder**

## Directions

Combine milk and 1/3 cup sugar in a saucepan. Bring to a boil while stirring, until sugar is dissolved. Remove from heat and set aside.

Combine 1/3 cup sugar and 2 tablespoons of flour in a small bowl. Beat in 2 eggs and vanilla.

Blend 1/2 cup of the hot sweetened milk with the egg mixture and then pour the mixture back into the pan of hot milk. Bring to a boil and then reduce heat to medium. Continue cooking until mixture is thick and smooth. Remove from heat and let cool at room temperature for 1 hour.

Preheat oven to 350 degrees. Grease and lightly flour a 9-inch cake or pie pan.

Combine baking powder and remaining flour. Set aside.



Blend 1 1/8 cups of sugar with 3 eggs until mixture is light and fluffy. Fold in flour mixture gradually, in three separate portions. Do NOT over mix. Place half of the dough mixture into the greased pie pan, and spread it so the bottom of the pan is covered. Spread the pastry cream onto the dough, leaving about 3/4 inch of room around the edges. Add the rest of the cake dough, being sure that all the filling is enclosed.

Bake for 30-40 minutes, until golden brown.

**Servings: 12**

Source: *A to Z Food Database* (electronic resource)