



Blueberry & Custard Teacake

This cake combines the flavours of sweet blueberries and rich custard in a soft and fluffy cake. A teacake that is perfect as a midday snack or a dessert.

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
CUSTARD	
Mauri RAP Instant Custard Mix 15KG	0.072kg
Cold Water	0.180kg
CAKE	
Classic Universal Utility Cake Mix 15KG	1.000kg
Egg	0.200kg
Water	0.350kg
Blueberry Fruit Filling	0.400kg

PRODUCTS

16581 RAP Instant Custard Mix 15kg; 102060 Classic Universal Utility Cake Mix 15kg

METHOD

CUSTARD

1. Combine all ingredients in a bowl.



2. Using a whisk, blend on slow speed for 1 minute. Scrape bowl.
3. Whisk on high speed for 5 minutes.
4. Leave to stand for 15 minutes prior to using.

CAKE

1. Combine cake mix, egg and water in a bowl.
2. Using a paddle, blend on slow speed for 1 minute. Scrape bowl.
3. Blend on high speed for 3 minutes.
4. Blend on medium speed for 2 minutes.
5. Deposit into a paper lined cake tin.
6. Drop portions for blueberry fruit filling and custard across the surface of the cakes.
7. Bake at 190°C until baked through.
8. Transfer to wire rack to cool.