

Blueberry custard slice



Blueberry custard slice

Preparation 20 mins | Cooking 50 mins | Serves 8

This pudding-like slice is best eaten warm shortly after baking.

4 free-range eggs (at room temperature), separated
¼ cup caster sugar
1 tsp vanilla extract
125g butter, melted
¾ cup plain flour
500ml milk, warmed
125g blueberries
Icing sugar, for dusting

STEP 1 Preheat oven to 150°C/130°C fan-forced. Grease and line an 18cm x 28cm (3.5cm deep) lamington pan with baking paper.

STEP 2 Place egg whites into a bowl and beat until firm peaks form. Set aside. Place egg yolks and sugar in a large bowl. Using electric beaters, whisk for 2 minutes until light and creamy. Add vanilla and melted butter and whisk for 1 minute until well combined.

STEP 3 Gradually whisk in flour until batter is well combined. Gradually beat in warm milk. Using a large metal spoon, just stir in egg whites (note, about 2-3 stirs is all that is required - the mixture will look lumpy). Pour mixture into prepared pan. Scatter blueberries over the top. Bake for 45-50 minutes until pale golden and just set. Cool slightly in pan. Dust with icing sugar, slice and serve.

Good for you... **BLUEBERRIES**

The natural purple pigments can act as antioxidants, which may boost the body's level of these protective compounds.

