



Basque Cake

Jacob · 29/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

12

Description

A Basque specialty that has pastry cream encased in a light shortdough pastry

Ingredients

— - 1 ½ cups milk - ½ cup white sugar - ½ cup white sugar - 2 tablespoons all-purpose flour - 2 eggs - 1 teaspoon vanilla extract - 1 ½ cups all-purpose flour - ½ teaspoon baking powder - 1 ½ cups white sugar - 3 eggs

Instructions

1. To Make the pastry cream Filling: In a sauce pan
2. combine the milk and 1/3 cup of sugar. Bring to a boil
3. stirring to dissolve sugar. Remove from heat. In a small bowl
4. combine 1/3 cup of sugar and 2 tablespoons flour. Beat in the eggs and vanilla. Mix 1/2 cup of hot milk into egg mixture
5. then pour the egg mixture back into the saucepan with the hot milk. Return to heat and bring to a boil. Continue cooking over medium heat until mixture thickens and becomes smooth. Remove from heat and let cool for 1 hour. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch springform pan. Combine and sift the flour and baking powder. Set aside Cream 1 1/8 cup sugar and 3 eggs until light and fluffy. Fold in the sifted flour mixture in three increments
6. being careful not to overmix. Put half of the dough into the greased pan. Spread the dough so that it covers the bottom of the pan. Place pastry cream to within 3/4 inch of the edge. Add the second half of the cake dough
7. making sure to enclose all of the filling. Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes or until golden brown.