



Strawberry Custard Cake



DIRECTIONS

- Grease and flour a 10 or 11 inch springform round cake pan. Set aside.
- Heat oven at 360 F.
- Beat eggs and sugar with electric beater until fluffy, about 5 minutes.
- Add milk, oil, salt, lemon zest and continue to blend until smooth.
- Add flour, cornstarch and baking powder.
- Mix on low until well blended and no lumps are visible.
- Add cut up strawberries by hand, with spatula.
- Pour batter into prepared pan.
- Gently spoon heaping tablespoons of cold custard over batter to form a circle halfway between center and outer edge.
- Bake for 40 minutes or until top is golden and cake tester comes out dry.
- Sprinkle with powdered sugar before serving.

INGREDIENTS

- 3 extra large eggs
- 3/4 cup sugar (150 gr)
- 1/2 cup milk (125 ml)
- 1/4 cup plus 1 tablespoon vegetable oil (75 ml)
- 2 1/3 cup flour (300 gr)
- 1/2 cup plus one Tbsp corn starch (75 gr)
- Zest from one lemon
- 3 tsps baking powder
- Pinch of salt
- 1 container (1 lb) ripe strawberries, cleaned, dried and quartered
- Powdered sugar as needed
- Make ahead:
- 1/2 batch of Italian custard, cooled down - recipe here:

<https://www.nonnaantoinette.com/recipe/crema-pasticcera>

NONNA'S TIPS

- Most of my recipes are in Italian measurements (grams, mls, etc). Same with baking temps. I try my best to be as accurate as possible when I change them to US system.
- The custard recipe I linked above is generous. Feel free to cut ingredients in half for a smaller batch if you don't want leftovers. I always make a full batch and use leftover custard for other quick desserts.
- This cake is quick and easy to make. If you don't have time to make Italian custard, use instant vanilla pudding instead.