

# Kruimelvlaai



**Serves 16 Prep 45 mins**

**Cooking 30 mins**

**Challenge**

## Ingredients

200g plain flour

130g caster sugar

8g baking powder

80g quark

2 tbsp vegetable oil

230ml full cream milk + 2 tbsp

4 eggs

200ml double cream

1 vanilla pod

2 tsp custard powder

90g butter

150g cake flour (or 126g plain flour + 24g corn starch or maizena)

4 tbsp icing sugar

loose base spring cake tin (28cm diameter)

1. Sift the flour, 30 g sugar and baking powder above a bowl. Put the quark, oil, 2 tbsp milk and 1 egg in the food processor until the dough comes together into a ball . Remove and wrap this in cling film and keep in the fridge for 1 h.
2. In the meantime, make the custard . Put de milk and the cream in a thick bottomed steel pan. Cut the vanilla pod in half and scrape the seeds out with the point of a sharp knife. Add the seeds and the split pod to the pan. Put on a moderate heat until just below boiling point. Stir constantly with a wooden spoon. Take out the vanilla pod and set aside.
3. Split the remaining eggs. Add the yolks to the custard powder with 30g of the sugar in a bowl and stir with a balloon whisk. While stirring add the hot cream to the eggs. Return the mixture to the pan and let it thicken to a custard on a very low heat. This can take up to 8 mins. When the mixture has reached its required thickness, take the pan off the heat. Pour the mixture in a ovenproof dish and put a layer of cling film on top to stop a crust from forming. Let cool for about 30 mins.
4. Preheat the oven to 180 °C. Take the dough from the fridge and roll out on a lightly floured surface to a Ø 34 cm circle using a rolling pin. Grease the loose bottomed tin with butter and press the dough into the mould.
5. Add the butter with the cake flour into a bowl and work with your fingertips until it resembles wet sand. Mix in the rest of the sugar. Spread the cooled custard in an even layer over the dough and sprinkle the crumbs over it.
6. Bake in the centre of the oven until light brown and cooked through for about 30 mins. Leave to cool on a rack and put in the fridge for about 2h. Serve cold or at room temperature. Just before serving sprinkle with icing sugar.