

## Raspberry Custard Cake



**Serves 10**

**Prep 35 mins**

**Cooking 35 mins  
+ Cooling**

**Easy**

### **Ingredients**

250g butter, softened, + extra for the tin

250g ready-made long-life custard

250g golden caster sugar

4 large eggs

1 tsp vanilla extract

300g self-raising flour

50g ground almonds

½ tsp baking powder

250g raspberries

2 tbsp flaked almonds

icing sugar for dusting

1. Heat the oven to 180C/fan 160C/gas 4 and butter and line a 20 x 30cm tin.
2. Reserve 100g of the custard. Put the rest in a big bowl with the butter and sugar, and beat with an electric whisk until pale and fluffy. Beat in the eggs one by one, followed by the vanilla, then fold through the flour, ground almonds and baking powder. Spoon the batter into the tin, leaving it rough on top. Scatter over the raspberries, dot over dollops of the reserved custard and scatter with the flaked almonds. Bake for 30-35 minutes or until a skewer poked into the middle of the sponge comes out clean.
3. Cool, then cut into chunks, dusting with a little icing sugar to serve.