

Custard Cake Slices

10 portions

Ingredients

Johnny Bags Sponge Pudding	0.416gr
Sunflower Oil	0.050ml
Water	0.208ml
Custard Powder	0.100gr
Johnny Bags Whey Dairy Blend	0.072gr
Water	0.650ml

Method

1. Mix all the ingredients of the sponge pudding together and pour into a well greased baking tray. This needs to be big enough that the layer of sponge is very thin. Bake in the oven till done and remove and let cool.
 2. Mix the whey dairy blend with the water that has been boiled. Mix 100ml with the custard powder while adding the rest of the whey dairy to a sauce pot to heat. Mix in the custard powder and stir continuously till the custard has thickened. This will be thicker than normal.
 3. Once the sponge is cold, cut it in half and place one half at the bottom of a baking tray big enough to be covered by the whole half. Pour the custard mix over and spread evenly. Place the other half of the sponge on top and press down that custard is evenly spread underneath and all is covered.
- Place in the fridge to set. Once set, cut into desired size slices.

