

5-INGREDIENT TINKIES MILK TART CAKE

Serves 6

INGREDIENTS

18 Tinkies Milk Tart Flavoured
5 tsp custard powder
1 tin (385g) condensed milk
4 eggs
1½ tsp cinnamon

METHOD

1. Line a 20cm springform cake tin with baking paper.
2. Slice 6 of the Tinkies Milk Tart Flavoured sponge cakes in half lengthwise.
3. Slice the rest of the Tinkies horizontally into 4 equal pieces.
4. Tightly arrange the halved Tinkies, standing up, around the sides of the dish, mousse side facing inward. Arrange half of the horizontally-cut Tinkies at the bottom of the dish to create a 'base'.
5. In a large, microwave-safe bowl, combine the custard powder with 3-4 tablespoons of water and stir to form a smooth paste.
6. Whisk in the condensed milk, eggs and 2½ cups of water until combined. Add 1 teaspoon of cinnamon powder and whisk until combined.
7. Microwave the mixture on high for 3½ minutes. Remove the bowl from the microwave and whisk to prevent lumps from forming. Microwave on high again for 3½ minutes and whisk to combine.
8. Microwave the mixture on high for another 3 minutes. Remove the bowl from the microwave and whisk.
9. Cover and set the bowl aside for 10 minutes to cool. **Chefs Tip: Cover with clingwrap, ensuring it touches the surface of the custard to prevent a skin from forming.*
10. Pour half the custard mixture over the Tinkies in the baking dish.
11. Cover the custard mixture with the remaining quartered sliced Tinkies.
12. Cover the Tinkies with the remaining custard.
13. Sieve the remaining cinnamon powder over the final custard layer.
14. Allow the Tinkies cake to set in the fridge, overnight for best result.
15. Cut into 6 generous slices. Serve at tea-time and ENJOY!