

## Custard Cake

### Filling:

1½ dessertspoon Shortening  
1 tablespoon Sugar  
1 tablespoon Custard Powder  
2/3cup (165mls) Milk

Cream the shortening with the sugar and custard powder. Gradually add the boiling milk. Place in a saucepan and stir over a low heat until the mixture boils and thickens.

Allow to cool.

### Cake:

120gms (8tbsp) Shortening  
2 tablespoons Sugar  
1 Egg  
¾ cups S.R. Flour  
¼ cup Custard Powder

Cream together the shortening and sugar. Add the beaten egg gradually. Stir in the sifted flour and custard powder.

Spread half the mixture on the bottom and sides of a greased 20cm (8") sandwich tin.

Pour in the filling and cover with the remainder of the cake mixture.

Bake in a moderate oven for 30 minutes.

When cold, cover the top with lemon icing.

### Lemon Icing:

90gms (6 tablespoons) sifted Icing Sugar  
Squeeze of Lemon Juice  
1 teaspoon Butter

Mixed together.