

# CUSTARD SOUFFLÉ CAKE

---

## INGREDIENTS

12 eggs, medium-sized,  
separated  
1 tbsp unsalted butter,  
softened  
1 tbsp all-purpose flour  
1/2 cup milk (hot)  
1/2 tsp vanilla extract  
2 tbsp casper sugar  
pinch of salt  
powdered sugar (for  
dusting)

## DIRECTIONS

Brush ramekins with softened butter  
and coat them with caster sugar.  
In medium heat, melt butter in sauce  
pan. Add flour, and stir for one minute.  
Gradually add hot milk and stir until it's  
smooth and comes to a boil.  
Remove pan from heat.  
Add salt, vanilla extract and stir.  
Add egg yolks one by one. Set aside.

Whisk egg whites until peaks form.  
Gradually add sugar. Add 1/3 of  
meringue into white mixture and mix  
together. Spoon mixture into ramekins.  
Run your thumb on the side of the rims.

Bake at 390F for 12 to 15 mins or until  
soufflé cakes rise. Dust with  
confectioner's sugar and serve.

