**CUSTARD CAKE with Rhubarb Jam**

1 cup (100 gm) butter, softened.

2 cup (230 gm) sugar

2 cup (255 ml) milk, room temperature + 2 tsp vinegar (let sit)

2 tsp vanilla extract

3 cup (240 gm) plain flour

1 cup (68 gm) custard powder

1 tsp baking soda

2 tsp baking powder

Rhubarb Jam

3 sticks rhubarb

½ cup strawberry guava, washed and tops picked

½ cup sugar

1/3 cup water

METHOD

* Pre-Heat oven to 180oC
* Line a deep baking tray with a pinch of butter and baking paper
* In a large mixing bowl mix butter and sugar. Beat until smooth and fluffy.
* Slowly add milk, vinegar and 2 tsp vanilla extract. mix well.

Mix the dry ingredients:

* Sieve flour, custard powder, bicarb soda and baking powder.
* Add flour mix and continue to stir until well combined.
* Transfer the cake batter into a lined rectangle tray and let sit while you cook the rhubarb jam. See Below
* Then bake at 180oC for 25-30 minutes.
* Once cooked cut into 30 pieces.

**Rhubarb Jam**:

Wash and cut rhubarb into pieces, cook in a small pot with strawberry guavas and sugar/water.

Cook until bubbling and hot. Let cool and gently stir through cake mix to create a ripple effect.