**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

2 tsp vanilla extract

3 cup (240 gm) plain flour

1 cup (68 gm) custard powder

1 tsp baking soda

2 tsp baking powder

3 sticks rhubarb

METHOD

* 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.
* 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 bake at 180 degree celsius for 25-30 minutes.
* Once cooked spread a generous amount of rhubarb jam mixture over cake and let cool.
* Cut into 30 pieces.

Rhubarb Jam:

Wash and cut rhubarb into pieces, cook in a small pot with 2 Tbsp sugar and ¼ cup water. When it is very soft and mushy add another tablespoon of sugar and a little more water if dry. Cook until bubbling and hot. Let cool and spread over the cake after it is cooked, while still hot.