

Rhubarb, Berry Bake with Custard

500 grams cream cheese, at room temperature	350 grams brown sugar
2 teaspoons vanilla extract	400 grams S R Flour
½ cup caster sugar	800 grams rhubarb including a
8 eggs	handful of berries
350 grams softened butter	icing sugar, to dust

Custard mixture

2 cups milk
600mls cream
8 egg yolks
4 tablespoons cornflour
1 cup caster sugar

- Preheat oven to 180 degrees. Grease and line two 18 cm x 28 cm lamingtons pans.
- Cut rhubarb into 3 cm pieces and place in a saucepan over a low heat with a tablespoon water and cook until JUST tender. Add a little more water if necessary to avoid burning and then set aside with the berries.
- In a bowl, mix cream cheese, vanilla caster sugar and 2 eggs and beat with an electric mixer for 2 minutes until smooth.
- In another bowl, beat butter, brown sugar, flour and remaining 6 eggs and beat for 2-3 minutes until creamy.
- Spread half the flour mixture in the two trays followed by half the cheese mixture and swirl GENTLY to combine, then top with half the fruit.
- Top with remaining flour mixture cream cheese mixture and fruit.
- Bake for 45 minutes until golden.
- For the custard, heat the milk and cream in a saucepan over a medium heat to just below boiling point, (small bubbles will start to appear around the edges of the saucepan)
- Whisk together the egg yolks, cornflour and sugar then add to cream mixture carefully stirring continuously. Stir over a low heat until custard coats the back of a

spoon. Remove from heat and serve with rhubarb bake which has been lightly dusted with icing sugar.