

1 hour (plus cooling time)

Serves 8

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Ingredients:

- 1 roll (400g) puff pastry, defrosted
- 1 egg white, lightly beaten, for blind baking
- 2 cups (500ml) milk
- 2 Tbsp (30ml) butter
- 1 stick cinnamon
- 1 Tbsp (15ml) cornflour
- 3 Tbsp (45ml) cake flour
- ¼ cup (60ml) sugar
- Pinch salt
- 3 large eggs, separated
- 1 Tbsp (15ml) castor sugar
- 3 Tbsp (45ml) cinnamon sugar

Method

1. Preheat oven to 220°C.
2. Place a large baking tray in the oven to warm.
3. Line a 20-23cm baking tin with rolled-out pastry and blind bake (Read 'How to blind bake' [here](#)).
4. Brush with egg white and bake for a further 5 minutes to seal pastry. Cool.
5. Heat milk, butter and cinnamon in a pot. Remove cinnamon when milk is hot.
6. Mix cornflour, flour, sugar, salt and egg yolks in a large bowl.
7. Slowly whisk half of warmed milk into egg mixture. Return to pot.
8. Stir mixture over a low heat for 10-15 minutes until thickened. Remove from heat.
9. Whisk castor sugar and egg whites until stiff-peak stage. Fold into mixture.
10. Pour custard over baked pastry.

11. Place tin on heated tray and bake for 10 minutes.
12. Reduce heat to 190°C and bake for 10 minutes more or until centre is set, golden and puffed up.
13. Set aside to cool slightly.
14. Sprinkle with cinnamon sugar and serve.

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