More than 1 hour Serves 10 Share Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email Ingredients Cake:

- 1 cup (230g) self-raising flour
- $\frac{1}{3}$ cup (40g) cornflour
- 1 tsp (5ml) baking powder
- ¹/₂ tsp (3ml) fine salt
- 5 eggs, separated
- 1¹/₂ cups (330g) castor sugar
- Grated peel of 1 orange
- ¹/₂ tsp (3ml) orange essence (optional)
- 1 tsp (5ml) vanilla essence
- 1 cup (250ml) cold milk
- Orange slices and gooseberries (optional), for decorating

Custard filling:

- 2 cups (500ml) milk
- $\frac{1}{3}$ cup (40g) custard powder
- ¹/₂ tsp (3ml) fine salt
- ¹/₂ cup (125g) butter
- 1 cup (220g) castor sugar
- ¹/₂ tsp (3ml) orange essence (optional)

Method

- 1. Preheat oven to 180°C.
- 2. Line three 18cm cake tins with baking paper (or two larger 23cm cake tins, if you prefer).

- 3. Combine dry ingredients in a bowl.
- 4. Whisk egg yolks, ³/₄ cup castor sugar and flavourings in a separate bowl with an electric mixer for about 8 minutes until pale and fluffy.
- 5. Add cold milk while whisking.
- 6. Stir wet mixture into dry ingredients.
- 7. Whisk egg whites until medium-stiff peaks form, then add remaining castor sugar in two batches and whisk for 8-10 minutes until glossy.
- 8. Fold egg-white mixture into batter.
- 9. Spoon batter into lined cake tins.
- 10. Bake for 30-35 minutes or until a skewer inserted in the centre comes out clean.
- 11. Cool on a wire rack.
- 12. Heat 400ml of the milk in a pot until steaming hot.
- 13. Combine custard powder, remaining milk and salt in a bowl, and whisk until smooth.
- 14. Whisk custard mixture into hot milk and bring to a boil while whisking, cooking for 2-3 minutes.
- 15. Whisk butter, castor sugar and orange essence with an electric whisk in a separate bowl until pale and fluffy.
- 16. Add hot custard mixture gradually while mixing until smooth.
- 17. Slice tops off cakes (to create an even surface) and spread filling equally between cakes.
- 18. Stack cakes and decorate with orange slices and berries before serving.

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