

More than 1 hour

Serves 6

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

- 2 tsp (10ml) butter, melted
- Castor sugar, for dusting
- 4 tsp (20g) cake flour
- $\frac{2}{3}$ cup (160g) sugar
- 4 eggs
- $\frac{2}{3}$ cup (160ml) cream
- 1 cup (250ml) hot milk
- 1 can (400g) peach halves, drained
- 1 can (425g) pitted black cherries, drained
- Icing sugar, mint and whipped cream or ice cream, for serving

Method

1. Preheat oven to 170°C.
2. Brush a 25cm ovenproof dish with butter and dust with castor sugar.
3. Combine flour and sugar in a bowl. Set aside.
4. Whisk eggs and cream together to combine.
5. Gradually add milk to egg mixture.
6. Slowly whisk into flour mixture until smooth.
7. Pour into an ovenproof dish.
8. Pat canned fruit dry and arrange in custard.
9. Bake for 40-45 minutes until set and golden on top.
10. Dust with icing sugar and serve hot with mint and cream or ice cream, if you prefer.