

Berry Custard Cake

You may mistaken this for a cheesecake. Although similar, this refreshing berry dessert has a lighter texture and is much easier to whip up!

Ingredients

Graham Cracker Crust:

1½ cups finely ground Graham Cracker Crumbs (about 10-12 crackers)
1 tablespoon Sugar
6 tablespoons Unsalted Butter, Melted+ additional if needed

Berry Custard Filling:

3 (14oz) cans Sweetened Condensed Milk
1 ¼ cup Heavy Whipping Cream
4 large Egg Yolks
1 teaspoon Vanilla Extract
½ cup freshly squeezed Lemon Juice (about 3 lemons)
2 tablespoons grated Lemon Zest (about 3 lemons)
6 ounces fresh Raspberries
6 ounces fresh Blueberries
6 ounces fresh Blackberries

Special Equipment: 9-inch Springform Pan

Preparation

Preheat oven to 350 degrees with rack in the center.

Combine graham cracker crumbs, sugar and melted butter in a medium sized bowl until moistened. Pour inside the springform pan and evenly spread throughout bottom of the pan and about 1-inch up the sides pressing gently using your hands. Place in the oven and bake for 8 minutes. Remove and set aside to cool.

Combine and rinse raspberries, blueberries, and blackberries in a colander and set aside to drain completely. Gently pat dry if needed. (Do not crush berries) Set aside.

Whisk sweetened condensed milk, egg yolks, heavy whipping cream and vanilla in a medium mixing bowl. Whisk in lemon juice and lemon zest until well combined.

Pour 1/3 of the filling onto the cooled crust. Sprinkle half of the mixed berries to cover. Pour another 1/3 of the custard filling, sprinkle the remaining berries (reduce amount of berries if needed) then top with the remaining third of the filling. Gently spread the filling to cover the top or move pan from side to side to distribute evenly if needed. Bake for 30-35 minutes until just set.

Remove from oven and cool to room temperature. Cover and refrigerate until completely cold, about 3-4 hours or overnight. Carefully run a hot knife around the cake to remove from the springform pan. Leave the bottom of the springform pan attached to serve or carefully transfer to a serving platter if preferred. Slice and serve.

Serves 12-14