



GRANDMOTHER CAKE

INGREDIENTS

CRUST PIE

2 Eggs
450 g Flour 00
160 g Sugar
200 g Cold Butter cut in pieces
1 Lemon peel

CUSTARD CREAM

4 yolks
100 g sugar
30 g flour
1/2 litre milk
vanilla or lemon peel grated

25 g Pine nuts
Powdered sugar to taste

INSTRUCTIONS

Start with the shortcrust pastry.

Combine the flour with the butter in a mixer or with your hand to obtain a sandy mixture.

Transfer the sandy mixture to a pastry board.

Create a basin in the middle, pour the sugar and the eggs.

Grate the peel of 1 lemon and mix the ingredients briefly.

After the dough became compact enough, give it a rectangular shape, flatten it slightly and cover it with plastic wrap. Put the dough in the fridge to firm up for about 30 minutes.

For the custard cream you can use the recipe of my grandmother :))

Once ready, move it to a wide baking dish and cover it with plastic wrap.

Let it cool to room temperature.

Now lightly flour the work surface and spread the crust dough out until it forms a disc 1/10 inch. Butter and flour a 10-inch diameter pan. Roll the shortcrust pastry on a rolling pin and unroll it on the pan.

Make the bottom and edges adhere by pressing with your fingers and keep the excess dough for later.

Poke the bottom with the prongs of a fork and pour the custard cream.

Unroll the leftover shortcrust pastry disc over the pan to cover it.

Poke the surface and distribute the pine nuts.

Cook in a static oven preheated to 320° F for 50 minutes on the lower shelf.

After, move it to the middle shelf of the oven and cook at 355° F for 10 minutes.

Sprinkle it with sugar and pine nuts when is cold.