

EASY CUSTARD CAKE: Guam Latiya Cinnamon Custard Cake Recipe

Traditional Chamoru latiya is divine with homemade custard and semi-homemade pound cake that's left to meld in the fridge for a day or two. However, if you are short on time or energy, or you don't want to turn the stove on, or maybe you are a college student or cooking for one, this easy version of Guam's latiya will hit the spot. My dad taught me this!

I thawed the entire small loaf of Sara Lee pound cake, using half for latiya and just leaving the other half for snack. You may cut just what you need for latiya and keep the rest of the pound cake frozen.

For a normal slice of latiya, you need about one pudding cup per serving.

INGREDIENTS

Set 1

10.75 ounces or 304 grams small, frozen or ready-made pound cake

1 or more 3.25 ounces or 92 grams individual vanilla pudding cup(s)

Ground cinnamon

Tools: cutting board, knife, servings bowls, spoon

DIRECTIONS

Slice the pound cake into ½ inch thick pieces. Use two slices per serving.

Cube the slices to ¾ to 1-inch long chunks.

Distribute chunks into serving bowls.

Spoon pudding over pound cake and flick the spoon on the pudding to give it a bit of a design.

Sprinkle a generous amount of cinnamon. The vanilla flavor is strong in the pudding so you need more cinnamon than you would normally use on homemade latiya.

Enjoy right now!

Recipe courtesy Paula Quinene of Paulaq.com.