

Latiya

Pronunciation: la-tee-dza

A traditional Chamorro custard cake

Recipe, Photo, Design:

Paula Quinene of PaulaQ.com

YouTube: Guam Mama Cooks

Cook Time: 90 minutes

Wait Time: 12 to 24 hours

Makes: 18

CAKE

Betty Crocker boxed pound cake mix

4 tablespoons unsalted butter, softened

2 large eggs

2/3 cup water

CUSTARD

24 fluid ounces evaporated milk

24 fluid ounces water

1 stick unsalted butter

1 cup granulated sugar

6 large eggs, room temperature

4 teaspoons vanilla extract

1/2 cup cornstarch

2/3 cup water

Ground cinnamon

1. Bake the pound cake according to the directions on the box. Cool then use a **knife** to cut into 3/4-inch thick slices. Line the bottom of a **9 inch x 13 inch baking dish** with the slices, cut side down. Save scraps in smaller **dish**.
2. For the custard, pour 24 ounces of evaporated milk and 24 ounces of water into a **large pot** and set over medium heat. Add the butter and sugar. Bring to a boil, stirring occasionally.
3. In a **medium bowl**, using a **whisk** or **electric beater**, beat the eggs and vanilla. Set aside.
4. In a **small bowl**, mix the cornstarch with 2/3 cup water.
5. Once the milk mixture boils, slowly pour in the beaten eggs as you **whisk** vigorously. Ignore the shreds of eggs as this will not be evident in the final dish. Stir constantly. Bring to a gentle boil then add the cornstarch mixture. Whisk vigorously and cook for two minutes.
6. Pour a half inch of custard over the main cake. Top scraps with any leftover custard. Immediately sprinkle cinnamon atop custard. Cool overnight uncovered in the fridge.
7. This is best after 24 hours.