Strawberry Custard Cake with Wild Hibiscus Flavour Pearls

May 1, 2026

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Strawberry Custard Cake with Wild Hibiscus Flavour Pearls is a not too sweet but oh so moreish cake. Fabulous for afternoon tea or dessert.

The simple pound cake style base is so lovely with the added textures and flavours of the crisp Almonds, zingy fruit and

creamy Custard. The Wild Hibiscus Flavour Pearls and whipped Cream top it all off perfectly!

What you'll need

- Baking tin aprox 20 x 30cm – grease and line
- 250g Butter
- 250g Sugar
- 250g Thick Custard – ready made
- 4 Eggs – large
- 1 tsp vanilla paste or essence
- 300g SR Flour
- 50g Almond meal
- 1/2 tsp Baking powder
- Zest Lemon
- 1 punnet Strawberries – chopped
- 100g Flaked Almonds
- Icing sugar to dust
- Double cream or whipped cream to serve
- Wild Hibiscus Flavour Pearls

To do

Set your oven to 180c. Line your cake tin.

Into a mixing bowl add the Butter (soft please), Sugar and **150g** of the Custard (We are keeping some for the topping), Lemon zest and Vanilla paste. Beat until pale and fluffy with an electric beater/mixer. Add the Eggs, one at a time then fold through the SR Flour, Baking Powder and Almond Meal.

Next

Put the Cake mix evenly into the tin. Scatter over the chopped Strawberries and spoon blobs of the Custard on too. Scatter the Flaked Almonds on last and pop it in the oven for around 30 minutes. It's ready when you insert a skewer into the cake (avoid the custardy bits) and it comes out clean. Allow it to

completely cool.

To serve

Liberally dust the Cake with Icing Sugar before portioning it to serve. It is a nice looking cake if you have a platter the right size to serve it at the table.

Add a dollop of Cream when serving and finish with a generous spoonful of our **Wild Hibiscus Flavour Pearls**.

Until next time

From the Peninsula Larder Team

> ***"The more you weigh, the harder you are to kidnap. Stay safe, eat cake"***
>
> ***– Unknown***

**If you'd prefer a different flavour…take a peek at our other flavours, just click HERE There are plenty of others to choose from.