

# LATIYA

(la-ti-dza)

*“Yummmm, this is my absolute favorite Chamorro dessert! The combination of the Betty Crocker pound cake and this custard is scrumptious.”*

## **INGREDIENTS / DIRECTIONS**

### *CAKE*

#### Set 1

Betty Crocker boxed pound cake mix

*Tools: medium bowl, electric beater*

1. Bake cake as directed on box. Cool. Slice ½ inch thick.
2. If the boxed pound cake mix is not available, Sara Lee Pound Cake in the freezer section will be fine. Defrost then slice. Arrange slices in a tray that has a 2 inch lip.

### *CUSTARD*

#### Set 1

2 cans evaporated milk  
2 cans water  
1 stick butter  
1 c. sugar

#### Set 2

6 eggs  
4 t. vanilla

#### Set 2

½ c. cornstarch  
2/3 c. water

#### Set 4

Cinnamon for dusting

*Tools: large pot, whisk, medium bowl, small bowl, containers with 2 inch lip*

1. Pour milk into the pot over medium heat. Refill the two cans with water and pour into the pot. Add butter and sugar. Stir occasionally, and bring to a gentle boil.
2. While waiting for #1 to boil, in a medium bowl beat the eggs and vanilla. Set aside.
3. In a small bowl, mix the cornstarch and water.
4. When the milk mixture reaches a gentle boil, slowly pour in the eggs/vanilla as you quickly whisk the mixture in the pot. Ignore the shreds of eggs as this will not be evident in the final taste and texture. Stir constantly. Let this come to a gentle boil then add the cornstarch mixture. Stir and cook for two minutes.
5. Pour custard over cake and sprinkle with cinnamon. Cool uncovered in the fridge.
6. This is best the next day!

*There are many variations on latiya. Some folks use sponge cake instead of pound cake. The custard may or may not use eggs. Latiya custard with eggs is richer and taste much better than latiya without eggs. Pound cake also makes this dessert more luscious than sponge cake. I would not recommend using yellow cake (like that from the box) because then it will be too sweet and too rich.*

**Recipe from A TASTE OF GUAM by Paula Quinene of PaulaQ.com.**