

SPICED FEIJOA CAKES

From our garden: Feijoas

NOTES TO STUDENTS and VOLUNTEER:

1. Measure the ingredients accurately.
2. A volunteer or teacher is to supervise the use of the stove and oven.
3. The cakes will be taken with the students as they leave class today.

EQUIPMENT

Muffin pan
Paper cases
Knife
Chopping board
Teaspoon
Large saucepan
Sifter
Measuring cups
Measuring spoons
Wooden spoon
Fork
Spatula
Large mixing bowl
Small mixing bowl
2 tablespoons
Wire rack

INGREDIENTS

- 250g butter
- 2 cups chopped feijoas
- 1 ½ cups sugar
- 2 eggs
- 3 cups plain flour
- 1 tsp salt
- 2 tsp baking powder
- 1 tsp cinnamon
- 1 tsp all spice

Topping

- 3 tbsp butter, melted
- 1 cup rolled oats
- ½ cup brown sugar
- 2 tsp white sugar
- ½ teaspoon cinnamon

WHAT TO DO

- Preheat oven to 180°C.
- Line the muffin pans with paper cases.
- Melt the butter in a large saucepan. Remove from the heat to cool slightly.
- Cut the feijoas in half and using a teaspoon scoop out the flesh. Roughly chop until you have 2 cups of feijoas. **Do not eat the skin.**
- Sift flour, salt, baking powder, cinnamon and all spice into a large mixing bowl.
- Add feijoas, sugar & egg to the melted butter. Mix well to combine.
- Add wet ingredients (feijoa mixture) to the dry ingredients (flour). Gently fold with a spatula until ingredients are just combined. The mixture should be coarse and lumpy. **Do not over mix.**
- Place spoonfuls of mixture in the paper cases, filling each half full.
- To make the topping combine all the topping ingredients together and sprinkle over the cakes before baking.
- Bake for 12 - 15 minutes, until cakes spring back when pressed in the centre.
- Remove from the oven and leave in the pan for 5 minutes.
- Transfer to a wire rack to cool.