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.