



Vanilla stone fruit cake

Ingredients

- Eggs 4
- Milk 1 1/2 cups
- Flour plain 400 grams
- Oil. 2/3 cup
- Sugar 300 grams
- 2 teaspoons of baking powder
- 2 teaspoon of grated ginger
- 2 teaspoons of cinnamon
- 2 teaspoons of vanilla essence
- 4 stone fruit either plum, peach or apricot , chopped very finely

Method

- Heat oven to 180 degrees
- Line 3 patty pan trays with patty cases
- Combine flour, sugar, baking powder, ginger, cinnamon until well mixed
- In a medium bowl combine oil and eggs, then add milk and vanilla. Whisk until blended. This mixture will be quite thick. Do NOT over-mix or your muffins will be very very tough. Gently fold in your fruit .
- Fill your patty cases 3/4 full
- Bake muffins for 15 minutes or until lightly browned.
- When cool enough to handle remove from trays.
- Place onto 2 platters.