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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 overmix or your muffins will be 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.