Strawberry guava shortcakes

Ingredients:

* 320g plain flour
* 6 tsp baking powder
* 150g sugar
* 3 egg
* 9 Tbsp milk
* 2 tsp Vanilla
* 255g butter
* 60 strawberry guavas, *wash and pick the woody end off*

Method:

1. Set oven, 180oC FAN
2. Line 2.5 cupcake trays with 30 cases
3. Sift flour and baking powder together in mixing bowl, use a fork or a whisk
4. Cream the sugar and butter together with a wooden spoon (or electric mixer) until they become lighter in colour, add vanilla and milk slowly, mix all together.
5. Beat the eggs and add a little at a time, continue to mix.
6. Add the sifted flour and combine. (Don’t overmix now, use the wooden spoon)
7. Drop a large spoon of mix into each cupcake case.
8. Top with one large (or two small) strawberry guavas and press down a little into the mix.
9. Sprinkle a little caster sugar over the top, cook for 15 mins or until golden
10. Let cool in trays and serve on a large platter.