

Strawberry guava shortcakes

Ingredients:

- 320g plain flour
- 6 tsp baking powder
- 150g sugar
- 3 egg
- 9 Tbl milk
- 2 tsp Vanilla
- 255g butter
- 60 strawberry guavas, washed and picked

Method:

1. Set oven, 180oC FAN
2. Line the cupcake trays with cases (2 and half trays should be enough for 30 people)
3. Sift flour and baking powder together into a mixing bowl
4. Cream the sugar and butter together with a wooden spoon until they become lighter in colour, then add vanilla and milk and slowly mix all together.
5. Whisk the eggs and add a little at a time, continue to mix.
6. Add the sifted flour and combine. (Don't overmix now)
7. Drop a tablespoon and half of mix into each cupcake case. Add two cleaned strawberry guavas to each cupcake and press down a little into the mix.
8. Cook for 15 mins or until golden
9. Sprinkle a little caster sugar over the top when they come out and are hot.
10. Let cool before removing from the cupcake trays and serve.