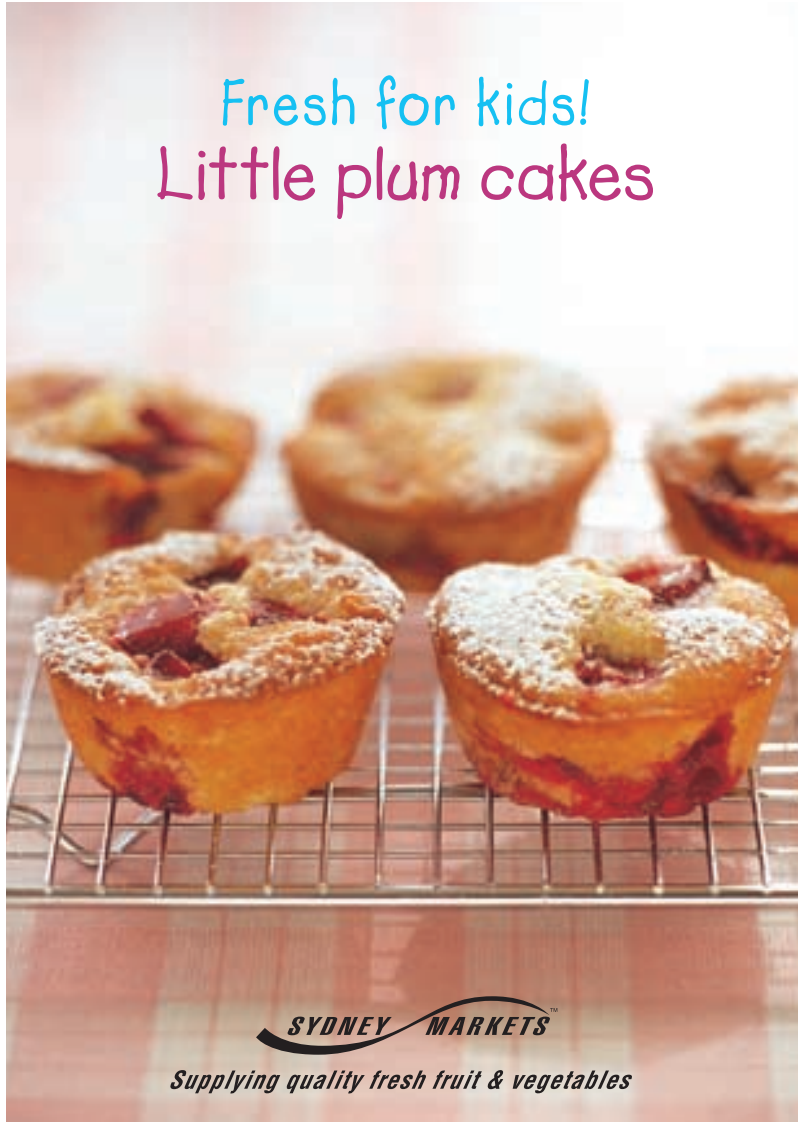


Fresh for kids!
Little plum cakes



SYDNEY MARKETS

Supplying quality fresh fruit & vegetables

Fresh for kids! Little plum cakes

These cakes will freeze for up to 3 months in sealed freezer bags. Great for the school lunchbox!

Makes: 18
Preparation: 20 minutes
(+ cooling time)
Cooking: 18 minutes



melted butter, for greasing
150g butter, softened
1 cup caster sugar
1 tsp vanilla essence
3 eggs, at room temperature
1 1/3 cups self-raising flour

1 cup desiccated coconut
150ml milk
6 medium plums*, seed removed
and diced
extra caster sugar, to serve

1. Preheat oven to 180°C. Grease 12 x 1/3-cup (80ml) muffin pans with melted butter.
2. Using electric beaters, beat butter, sugar and vanilla in a large bowl until pale and creamy. Add eggs one at a time, beating well after each addition.
3. Combine flour and coconut. Using a large metal spoon, fold flour and coconut alternately with the milk into the butter mixture. Gently fold in diced plums.
4. Spoon mixture into muffin pans to 2/3 full. Bake for 18–20 minutes or until cooked when tested with a skewer.
5. Remove and stand cakes in pans for 10 minutes then turn onto a wire rack to cool. Serve warm or at room temperature.

*Blood plums are ideal for these cakes.

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