

Feijoa Spiced Cake

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A deliciously moist feijoa spiced cake that is packed with fresh fragrant feijoa and mixed spices.

Prep Time 15minutes mins

Cook Time 40minutes mins



Ingredients

100 g butter salted

½ cup white granulated sugar

2 eggs room temperature

1 teaspoon vanilla extract

1 ¼ cup flour all-purpose

1 tsp Ground Ginger

1 ½ teaspoons baking powder

2 teaspoons cinnamon

½ teaspoon mixed spice

1 cup feijoas peeled and chopped

½ cup sultanas

Instructions

Preheat oven to 180°C (350°F)

Grease and line a 22cm (8-9inch) pan.

In a large bowl whisk the butter and sugar until light and creamy.

Add the eggs, one at a time, beating well.

Beat in the vanilla.

Add flour, baking powder, cinnamon, mixed spice, sultanas, and feijoas.

With a spatula gently mix until just combined.

Pour cake mix into prepared pan. Bake for 35 – 40 minutes or until a skewer comes out clean in the middle.

Leave to cool for around 10 minutes before transferring to a wire rack to cool.

Dust with icing sugar

