

Passionfruit Cake

Passionfruit cake is a delicious, sweet snack packed full of fruity flavour for a simple and quick nutritious mini meal during the morning or afternoon. A popular treat with children and adults alike.



Serves 30 children



45 minutes

INGREDIENTS

Margarine 145g (1/2 C)

Castor sugar 210g (1C)

Flour, self-raising, sifted 325g (2 ½ C)

Baking powder 1g (1t)

Egg, whole 120g (2 60g eggs)

Milk, skimmed 125ml (1/2 C)

Passionfruit pulp, tinned 140g (1 small tin)

DIRECTIONS

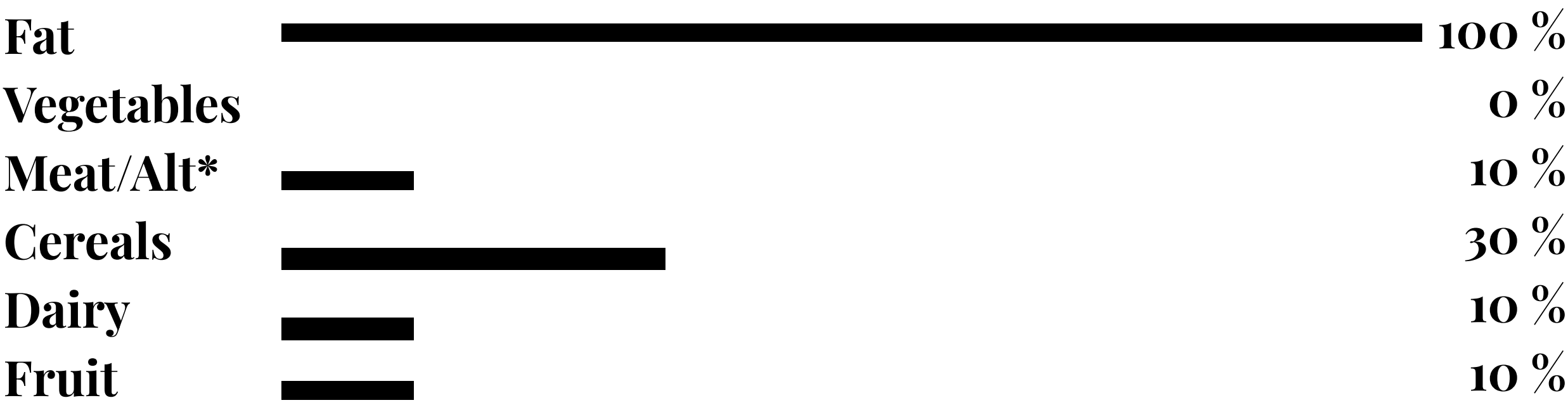
1. Preheat oven to 180°C. Grease and line a lamington cake tin with baking paper.
2. In a large mixing bowl, beat margarine and sugar until creamy in colour.
3. Add eggs one at a time and beat well.
4. Sift flour and baking powder together and add into butter mixture.
5. Combine milk and passionfruit pulp in a jug.
6. Add milk and passionfruit to above mixture and stir.
7. Pour mixture into the lamington cake tin and bake in oven for 35 minutes.
8. Remove from oven and leave to cool for 5 minutes before turning out on a cooling rack.
9. Cut into 30 small pieces.

Allergy Information

Contains: cow's milk protein, egg, wheat.

Some baking powders contain wheat.

Childcare RDI Calculator:



* meat = lean meats, poultry and fish; meat alternatives = eggs, tofu, nuts, seeds, legumes and beans

This recipe is sourced from the Nourish Cookbook: The complete guide for Food Coordinators in Education and Care Services