



Recipe of the Week

FEIJOA & DATE LOAF

Ingredients

1.5 cups peeled, diced feijoas
150g chopped dates
1.5 cups boiling water
345g caster sugar
75g butter
1.5 teasp vanilla
2 small eggs beaten
400g flour
1.5 teasp baking powder
1.5 teasp baking soda

Method

1. Put feijoas, dates, sugar, butter and boiling water into a pan, bring to the boil and simmer for 5 minutes. Cool thoroughly
2. Stir in the vanilla and eggs
3. Measure flour, baking powder and baking soda into a large bowl and fold in the feijoa mix. Fold in gently, as you would muffins, don't overmix
4. Takes approx 50 – 60 minutes at 180 degrees