

FEIJOA & DATE LOAF

INGREDIENTS:-

- Feijoa's, peeled & diced 1 cup
- Dates roughly chopped 100g
- Water boiling 250ml
- Sugar 230g
- Butter 50g
- Vanilla pure extract 1tsp
- Egg beaten 1
- Flour 270g
- Baking powder 1 tsp
- Baking soda 1tsp

METHOD:-

- Put feijoa, dates, boiling water, sugar & butter in saucepan
- Bring to the boil & simmer for 5 mins
- Cool thoroughly then stir in the vanilla & the beaten egg
- Sift together the dry ingredients & very carefully fold into the cool fruit mixture working just enough to moisten the dry ingredients (do not over mix)
- Spoon the batter into a well buttered & floured loaf tin of 6 cup capacity & bake at 180 C for 50-60 mins or until a skewer inserted into the centre comes out clean

This recipe was adapted from the NZFGA recipe