

Feijoa Butter Cake

125g butter, softened at room temp
125g sugar
2 eggs, separated
½ teaspoon pure vanilla extract
125g self-raising flour
½ teaspoon baking powder
About 4 ripe but firm feijoas
3 tablespoons soft brown sugar
1 teaspoon ground cinnamon
Whipped cream

Cream butter and sugar in food processor then blend in egg yolks and vanilla. Sift in flour and baking powder and process again until just combined. Transfer to a bowl.

In a separate bowl, whip the egg whites until stiff but not dry. Carefully fold quarter of the egg white into the batter in the other bowl to lighten the mixture then carefully fold in the remainder of the beaten whites.

Transfer the batter to a well-greased and floured small loaf tin (4-5 cup capacity).

Peel the feijoas and cut them into slices. Insert the slices vertically into the batter so half of each slice is embedded in the batter and the other half remains exposed.

Cover the whole surface of the cake with these slices then sieve the soft brown sugar and the cinnamon evenly over the top. Bake at 200c for about 20 mins then at 180c for a further 20 mins. Cover with foil near the end if the top appears to be browning too quickly. Serve while still just warm, cutting into slices and partnered with whipped cream.