



Passionfruit Cream Cakes

Ingredients:

60g butter, softened
½ cup caster sugar
1 tsp vanilla bean paste
1 egg
2 passionfruit, pulped
⅓ cup greek yoghurt
1 cup self raising flour
Passionfruit cream
½ pouring cream
2 tbs caster sugar
¼ cup sour cream
2 passionfruit pulp

Method:

Preheat the oven to 180°C fan forced.
Lightly grease six hole ⅓ cup capacity muffin pan.
Using electric mixer, cream the butter sugar and vanilla bean paste until paste and creamy. Stir in the egg, passionfruit and yoghurt. Fold in the flour. Divide the mixture in muffin tin. Bake for 10-15 minutes or until a skewer inserted into the centre comes out clean. Stand in the pan until firm enough to remove.
For the passionfruit cream, whip the cream to firm peaks, fold in the sugar, sour cream and passion fruit pulp.
Dress the cakes with cream and serve.

The **Pick Me edibles** range also includes Pepino, tamarillo, rosemary, carob, strawberry and pineapple guava, salal, Irish strawberry, thyme, jambos and more.



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