



Feijoa Cupcakes

Season: Autumn

From the garden: feijoa, lime

Type: sweet Difficulty: Easy Makes: 8 large or 12 small cupcakes

Recipe source: <http://www.naturopath.co.nz/>

Equipment	Ingredients
Measuring Scales	100 gram butter, softened
Chopping board x 4	3/4 cup sugar
Kitchen knife x 2	1 teaspoon vanilla essence
cupcake papers	2 eggs
Wooden spoon	3/4 cup mashed feijoa flesh
tea spoons	1 teaspoon baking soda
Large mixing bowl	2 teaspoons baking powder
Food processor	2 tablespoons hot milk
zester / fine grater	zest and juice of one lime
cupcake tray	1 1/2 cup flour
cooling rack	

How to make it:

1. Preheat oven to 180 Celsius.
2. Cream butter and sugar.
3. Add vanilla, eggs, feijoa flesh and lime.
4. Stir baking soda into hot milk and add to cake batter
5. Fold in dry ingredients - don't over-mix
6. Spoon into patty cases (place in muffin tins to hold their shape)

7. Bake for 15 - 20 minutes.
8. Make the icing while the cupcakes are baking.
9. Test by placing a skewer into cupcake, done if comes out clean.
10. Remove from tray and place on cooling rack.
11. When cool you can ice the cupcakes.



Creamy Yoghurt Icing

Season: All Year

Type: sweet Difficulty: Easy Serves: 12 adults as a side dish/ 30 tastes

Recipe source: <http://chocolatecoveredkatie.com/>

Equipment	Ingredients
Measuring Cups	1/4 cup plus 3 tbsp cream cheese
Wooden spoon	1/4 cup plus 2 tbsp plain Greek yogurt
Food processor	4-5 tbsp icing sugar
spatula/ scraper	1/4 tsp pure vanilla extract
	lemon or lime (optional)

How to make it:

Blend all ingredients together until completely smooth. If a thinner frosting is desired, you can add a little milk of choice to thin it out.

N.B. If using this greek yogurt cream cheese frosting to ice cakes or cookies, it's best to serve the items immediately after frosting. Refrigerate leftover frosting for up to 4 days.