

plum jam coconut lemon mini cakes

INGREDIENTS

¼ cup softened

½ cup maple syrup

2 eggs

1 teaspoon vanilla

1 ½ cups self-raising flour

½ cup desiccated coconut

Jam

Zest and juice of 1 lemon

METHOD

1. Preheat oven to 180°C fan bake.
2. Spray muffin tin.
3. Cream butter and sugar together until fluffy and pale with a whisk.
4. Add the eggs and add vanilla bean paste.
5. Fold in flour, **stirring until just combined. DO NOT OVERMIX**
6. Add in the coconut, lemon juice and zest, mixing well.
7. Drop tablespoons of batter ½ full and do not press down.
8. Place a teaspoon of fruit jam in the centre.
9. Cook for 15 minutes or until light golden brown.