



Recipe tip:
Serve
with warm
custard.

Fruity Frypan Cake

Serves 18



Ingredients:

825g tin fruit, in juice
1 cup frozen blueberries
1 teaspoon cinnamon
½ cup sugar
4 eggs
2 cups self-raising flour
1 cup reduced fat milk



Equipment:

Can opener, chopping board,
knife, frypan and lid, baking paper,
measuring cups and spoons, large
bowl, electric beater or whisk,
spatula



1 Drain fruit and cut, if required. Line base and up sides of frypan with baking paper. Arrange fruit and blueberries on the baking paper. Sprinkle cinnamon and 1 teaspoon of sugar over the top.



2 Lightly whisk eggs in a bowl. Add sugar and whisk until pale and thick.



3 Add half the flour to eggs and lightly whisk. Add the milk and whisk again. Add the rest of the flour and whisk to combine.



4 Turn frypan on to medium heat. Spread cake mixture evenly over the fruit. Place lid on frypan and cook for 15 minutes or until the cake has risen and cooked through.



5 Holding edges of baking paper, lift cake from frypan. Cut into pieces and serve fruit-side up.