

# Fruity Frypan Cake



Serves

18



TIP

Serve with warm custard.



## Ingredients

- 825g tin fruit, in juice
- 1 cup frozen blueberries
- 1 teaspoon cinnamon
- $\frac{1}{2}$  cup sugar
- 4 eggs
- 2 cups of 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



# How to make it



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.



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.



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



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



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.



**nom!**