

## **Fruit & Cinnamon cakes**

### **Ingredients:**

4 pieces of seasonal fruit or vegetables (bananas, apples, carrots, pears)  
4 eggs  
2 cups plain flour  
3/4 cup vegetable oil or butter  
1 teaspoon of baking powder  
1 teaspoon vanilla extract  
1 Table spoon of cinnamon

### **Directions:**

Cut fruit into small pieces

In a large bowl beat eggs with electric mixer until fluffy.

Add oil, sugar, baking powder, vanilla and cinnamon.

Beat until combined.

Add flour, mix well.

Fold fruit into the mixture.

Transfer mixture to greased baking tin/s.

Bake at 356 degrees Fahrenheit for 30 minutes.

**\*\*top the cakes with any nuts, seeds or dried fruits that you have, can also be added to the cake mixture if you like.**