



## RENATE'S MINI CAKES

2 ½ cup unbleached Flour  
1 ½ cup Sugar  
2 Teaspoon Baking Powder  
½ teaspoon Salt  
1 tablespoon Cinnamon



MIX TOGETHER

ADD



4 Eggs  
1 teaspoon Vanilla  
¼ cup Rum  
½ cup Milk  
1 ¾ cups Heavy Cream  
2 cups Raisins  
1 cup Almond's ground  
1 cup dried Apricot ground  
3 Apples peeled-cored and diced



STIR INTO TOP INGREDIENTS

Grease Pan & bake on 325°F (162.777778 Celsius) preheated Oven for 40 to 45 minutes. Test for doneness (*I use a Stainless-steel knitting needle*) Done when test needle comes out clean. Makes 12 Mini Cakes.

I use a Mini Cake Pan that you can purchase at Amazon



If you use another Pan, you might want to check the time for doneness occasionally.

<https://www.renate-designs.us/Recipes/>