



Serves: 4

# Steamed Wholemeal Bread Cupcake

## Ingredients

- 1 tbsp of olive oil\*
- ½ cup of dried fruit, presoaked in water
- 4 slices of wholemeal bread\*
- 2 tbsp of instant oatmeal
- 50g of fine sugar
- 90g of self-raising flour
- 2 tsp of lemon zest
- 3 fresh eggs, beaten

## Method

- Lightly grease and flour 12 mini tin moulds.
- Cut the crusts of the wholemeal bread. Then process the bread into fine crumbs.
- Combine all the ingredients into a dough.
- Separate the dough into the tin moulds.
- Heat a steamer and steam the cupcakes for 6 - 10 mins until done. The cupcakes are done when a bamboo skewer is inserted into the cupcake and comes out clean with a few crumbs.

## Tips:

- Top the warm cupcakes with chilled fruit like halved grapes and strawberries, or orange and kiwi slices for a lovely contrast.
- Overnight or day-old bread is good for this recipe.



\*Choose products with the Healthier Choice Symbol.