

Summer Cakes

makes 12 little cakes

5 oz. soft goat cheese
1/3 c. sugar
1 t. vanilla
1 duck egg (or 1 chicken egg + 1 chicken yolk)
1 c. flour
1 1/2 t. baking powder
1/4 t. salt
1/4 c. milk

1. Preheat the oven to 360 (350 for those of you at sea level) degrees fahrenheit.
2. Combine the flour, baking powder and salt and set aside.
3. Combine the goat cheese and sugar in the bowl of a stand mixer with the paddle attached and beat until combined.
4. Add the egg and vanilla. Beat until combined.
5. Add half of the flour mixture, beat in and then add the milk. Mix slowly and then add in the rest of the flour mixture.
6. Divide the batter between the 12 cups of a muffin tin that has been buttered and floured. Slice fresh strawberries and top the batter with a few. Another option is sprinkling cinnamon and sugar before baking.
7. Bake 10 to 12 minutes until golden brown and the cake is set in the middle.