

Apple Choc Chip Cake

Season: Spring

Type: Dessert

Serves: 32 tastings

Class focus: Core & chop apples



Equipment:	Ingredients:
Large mixing bowl x 1 Wooden spoon x 1 Measuring cups Measuring spoons Chopping board and knife x 1 Apple corer x 1 Deep baking tray x 1 Baking paper Serving plate x 5 Kitchen tong x 5	3 cups plain flour 1 ½ cups sugar 1 ½ teaspoons baking soda 1 cup milk 4 tablespoons white vinegar ¾ cup canola oil 2 apples (skin-on, cored, finely chopped) 1 ¼ cups choc chip

What to do:

1. Heat the oven to 170C.
2. Wash the apples.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put the first 3 ingredients in a large mixing bowl, mix evenly.
5. Add the rest of the 5 ingredients, mix until combined.
6. Pour cake mixture into a lined baking tray, spread it evenly
7. Bake in the oven for 20 minutes or until golden brown.
8. Cut the cake into 32 pieces.
9. Serve into 5 serving plates with a kitchen tong in each.

For vegan / dairy intolerance option:

- Use soy milk
- Add the choc chip at the end so you can take a portion out without choc chip to put in a muffin pan provided for baking.

For gluten free option:

Use gluten free plain flour.