Cherry Coconut Cake

Season: Winter
Type: Dessert
Serves: 36 tastings
From the garden: Cherry

Class focus: Cracking eggs, roughly chopped

Equipment:	Ingredients:
Large mixing bowl x 1 Wooden spoon x 1 Chopping boards and knives Measuring cups Deep baking tray x 1 Baking paper Kitchen tong x 5 Serving plate x 5	2 ½ cups Self Raising flour 1 ½ cups sugar $^2/_3$ cup desiccated coconut 1 x 250g butter (melted using microwave) 1 cup milk 6 eggs 28 cherries (pitted, roughly chopped)

What to do:

1. Heat oven to 190C.
2. Wash all the fruits.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put the <u>first 3 ingredients</u> in a large mixing bowl.
5. Add the <u>next 3 ingredients</u>, stir until evenly mixed.
6. Pour cake mixture into a lined baking tray, spread it evenly.
7. Sprinkle with the chopped cherries.
8. Bake in the oven for 20 minutes or until golden brown.
9. Cut the cake into 36 pieces.
10. Serve into 5 serving plates with a kitchen tong in each.

Interesting terms: roughly chopped
Interesting techniques: cracking eggs, roughly chopped