

Chocolate Apple Cake

Season: Autumn

Type: Dessert

Serves: 32 tastings

From the garden: Apple & egg

Class focus: Chopping apple & mixing cake batter



Equipment:

Large mixing bowl x 1
Wooden spoon x 1
Measuring spoons
Measuring cups
Apple corer x 1
Chopping boards and knives
Deep baking tray x 1
Baking paper
Kitchen tong x 5
Serving plate x 5

Ingredients:

3 $\frac{1}{3}$ cups plain flour
4 teaspoons baking powder
1 teaspoon baking soda
1 cup brown sugar
1 cup cocoa powder
3 apples (cored, skin-on, finely chopped)

 $\frac{3}{4}$ cup canola oil
1 cup milk
4 eggs
1 $\frac{1}{3}$ cups yogurt

What to do:

1. Wash the apples.
2. Heat oven to 180C.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put the first 6 ingredients in a large mixing bowl.
5. Add the next 4 ingredients, stir until evenly mixed.
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.