

Apricot Peach Spice Cake

Season: Autumn

Type: Dessert

Serves: 32 tastings

From the garden: Apricot & peach

Class focus: Roughly chopped



Equipment:

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

Ingredients:

3 cups plain flour
1 ½ cups brown sugar
1 ½ teaspoons baking soda
2 teaspoons cinnamon
½ teaspoon mixed spice

1 ⅛ cups milk
4 tablespoons white vinegar
1 ⅛ cups canola oil
5 apricots/peaches/a combination (roughly chopped)

What to do:

1. Heat oven to 180C.
2. Wash all the fruits.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put the first 5 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.