

Apple Cake (Year 2)

Season: Spring

Type: Dessert

Serves: 32 tastings

Class focus: Chopping stewed apples with butter knives



Equipment:

Small mixing bowl x 1
Wooden spoon x 1
Measuring cups
Measuring spoons
Chopping boards & butter knives
Small baking tray x 1
Baking paper
Serving plate x 1

Ingredients:

$\frac{3}{4}$ cup plain flour
 $\frac{1}{3}$ cup sugar
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{4}$ cup water
1 tablespoon white vinegar
 $\frac{1}{4}$ cup canola oil
1 stewed apple (roughly chopped)

What to do:

1. Heat the oven to 170C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put the first 3 ingredients in a small mixing bowl, mix evenly.
4. Add the rest of the 4 ingredients, mix until combined.
5. Pour cake mixture into a lined baking tray, spread it evenly
6. Bake in the oven for 15 minutes or until golden brown.
7. Cut the cake into 8 pieces.
8. Serve into a serving plate.
9. Just for the first kitchen class, students will take the cakes to the classroom to eat.