

Cinnamon Rhubarb Cake

Season: Spring

Type: Dessert

Serves: 36 tastings

From the garden: Rhubarb & egg

Class focus: Cracking eggs, finely chopped rhubarb



Equipment:	Ingredients:
Large mixing bowl x 1 Wooden spoon x 1 Kitchen scale Chopping boards and knives Measuring cups Measuring spoons Baking paper Deep baking tray x 1 Serving plate x 5 Kitchen tong x 5	1 $\frac{2}{3}$ cups plain flour 2 $\frac{1}{2}$ teaspoons baking powder 1 cup sugar 1 teaspoon cinnamon 1 tablespoon brown sugar 5 eggs 2 tablespoons maple syrup 225g butter (melted using microwave) 4 rhubarb stalks (finely chopped)

What to do:

1. Heat oven to 170C.
2. Wash the rhubarb stalks.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put all the ingredients in a large mixing bowl, stir until combined.
5. Pour cake mixture into a lined baking tray, spread it evenly.
6. Bake in the oven for 20 minutes or until golden brown.
7. Cut the cake into 36 pieces.
8. Serve into 5 serving plates with a kitchen tong in each.