

Pumpkin and Pineapple Cake

Season: Winter

Type: Dessert

Serves: 36 tastings

From the garden: Pumpkin & apple



Class focus: Grating apple & pumpkin, cracking eggs

Equipment:

Large bowl x 1
Medium bowl x 1
Wooden spoon x 1
Measuring spoons
Measuring cups
Chopping boards & knives
Grater x 4
Deep baking tray x 1
Baking paper
Serving plate x 5
Kitchen tong x 5

Ingredients:

Dry Ingredients:

3 ¼ cups self-raising flour
2 ¼ teaspoons cinnamon
½ teaspoon mixed spice
1 ¼ cups brown sugar

Wet Ingredients:

1 piece of pumpkin (skin-off, roughly grated)
1 apple (skin-on, roughly grated)
1 can crushed pineapple, including juice
1 ½ cups canola oil
4 eggs

What to do:

1. Heat oven to 180C.
2. Wash the pumpkin and apple.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put the *Dry Ingredients* in a large bowl.
5. Put the *Wet Ingredients* in a medium bowl, mixed evenly.
6. Pour the wet ingredients into the dry ingredients, stir until evenly mixed.
7. Pour the cake mixture into a lined baking tray, spread it evenly.
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.