

Apricot and Coconut Cake

Season: Summer

Type: Dessert

Serves: 32 tastings

From the garden: Apricot & egg



Equipment:

Kitchen Aid mixer
Kitchen scale
Chopping boards and knives
Measuring cups
Measuring spoons
Deep baking tray x 1
Baking paper
Serving plate x 5

Ingredients:

250g butter (softened using microwave)
1 ¼ cups sugar
2 ½ cups self-raising flour
2 ½ teaspoons bicarbonate soda
2/3 cup desiccated coconut
5 eggs
20 apricots (chopped)
½ cup maple syrup

What to do:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put all ingredients **except** maple syrup into the Kitchen Aid mixing bowl.
4. Beat until light and fluffy, about 5 minutes.
5. Pour cake mixture into a lined baking tray, spread it evenly.
6. Bake in the oven for 22 minutes or until golden brown.
7. Remove from oven, using a skewer, poke all over the cake and drizzle maple syrup on the cake while hot.
8. Cut the cake into 32 pieces.
9. Serve into 5 serving plates.