

Nectarine Orange Cake

Season: Winter

Type: Dessert

Serves: 36 tastings

From the garden: Nectarines/peaches



| Equipment: | Ingredients: |
|--|---|
| <p>Large bowl x 1 Small bowl x 2 Wooden spoon x 1 Spoon x 2 Chopping boards and knives Measuring cups Measuring spoons Deep baking tray x 1 Baking paper Serving plate x 5</p> | <p><i>Cake mixture:</i> 1 ½ cup brown sugar 3 cups self raising flour 4 eggs 1 cup Greek yoghurt 1 ½ cup canola oil</p> <p><i>Fruit topping:</i> 5 nectarines/peaches/a combination (finely chopped) 1 packet orange jelly</p> <p><i>Crumble Topping:</i> 60g butter (melted using microwave) ¾ cup plain flour ½ cup brown sugar</p> |

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 for the *crumble topping* in a small bowl, stir until mixture is crumbly. Set aside.
4. Put all the ingredients for the *fruit topping* in a small bowl, mixed evenly. Set aside.
5. Put all the ingredients for the *cake mixture* in a large bowl, mixed evenly. Mixture will be thick.
6. Pour into a lined baking tray and gently spread it evenly.
7. Sprinkle the *fruit topping* then the *crumble topping* on it.
8. Bake for 25 minutes or until golden brown.
9. Cut the cake into 36 pieces and serve into 5 serving plates.