

Pumpkin and Pineapple Cake

Season: Spring

Type: Dessert

Serves: 36 tastings

From the garden: Pumpkin



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

Ingredients:

Dry Ingredients:

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

Wet Ingredients:

1/8 pumpkin (skin-off, grated)
2 apples (skin-on, grated)
1 can crushed pineapple & the juice
1 ½ cups canola oil
4 eggs

What to do:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put the *Dry Ingredients* in a large bowl.
4. Put the *Wet Ingredients* in a medium bowl, mixed evenly.
5. Pour the wet ingredients into the dry ingredients, stir until evenly mixed.
6. Pour the cake mixture into a lined baking tray, spread it evenly.
7. Bake in the oven for 20 minutes or until golden brown.
8. Cut the cake into 36 pieces.
9. Serve into 5 serving plates.