

Stone Fruit Tea Cake

Serves: 32 tastings



From the garden: Apricot, nectarine, plum & egg

Equipment:

- Medium bowl x 1
- Wooden spoon x 1
- Chopping boards and knives
- Measuring spoons
- Measuring cups

Ingredients:

- 2 cups self-raising flour
- 1 cup sugar
- 4 eggs
- $\frac{3}{4}$ cup canola oil
- $\frac{3}{4}$ cup Greek yoghurt
- 2 teaspoons vanilla
- 3 cups fruits (nectarine/plum/apricot or a combination, roughly chopped)
- 2 tablespoons white sugar

Method:

1. Heat oven to 180C.
2. Line a baking tray with the non-stick baking paper.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put flour and sugar in a medium bowl.
5. Add eggs, oil, yoghurt and vanilla then stir until evenly mixed.
6. Pour cake mixture into the lined baking tray, spread it evenly.
7. Sprinkle with chopped fruits and sugar.
8. Bake in the oven for 20 minutes or until golden brown.
9. Cut the cake into 32 pieces.
10. Serve into 5 serving plates.