

Apple Cake (Year 2)

Season: Spring

Type: Dessert

Serves: 32 tastings

Class focus: Chopping stewed apples with butter knives



Equipment:	Ingredients:
Small mixing bowl x 1 Wooden spoon x 1 Measuring cups Measuring spoons Chopping boards & butter knives Small baking tray x 1 Baking paper Serving plate x 1	$\frac{3}{4}$ cup plain flour $\frac{1}{3}$ cup sugar $\frac{1}{2}$ teaspoon baking soda $\frac{1}{4}$ cup water 1 tablespoon white vinegar $\frac{1}{4}$ cup canola oil 1 can of stewed apple (roughly chopped)

What to do:

1. Heat the oven to 170C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put the first 3 ingredients in a small mixing bowl, mix evenly.
4. Add the rest of the 4 ingredients, mix until combined.
5. Pour cake mixture into a lined baking tray, spread it evenly
6. Bake in the oven for 17 minutes or until golden brown.
7. Cut the cake into 8 pieces.
8. Serve into a serving plate.
9. Just for the first kitchen class, students will take the cakes to the classroom to eat.

For gluten free option:

Use gluten free plain flour.