

Apricot Yogurt Cake

Season: Summer

Type: Dessert

Serves: 32 tastings

From the garden: Apricot

Class focus: Cracking eggs, roughly chopped



Equipment:	Ingredients:
Large mixing bowl x 1 Wooden spoon x 1 Chopping boards and knives Measuring spoons Measuring cups Deep baking tray x 1 Baking paper Kitchen tong x 5 Serving plate x 5	2 cups Self Raising flour 1 cup sugar 4 eggs ¾ cup canola oil ¾ cup Greek yogurt 2 teaspoons vanilla 8 apricots (roughly chopped)

What to do:

1. Heat oven to 180C.
2. Wash all the fruits.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put the first 2 ingredients in a large mixing bowl.
5. Add the next 4 ingredients, stir until evenly mixed.
6. Pour cake mixture into a lined baking tray, spread it evenly.
7. Sprinkle with the chopped apricots.
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 with a kitchen tong in each.